

Rose Levy Beranbaum on
35 Years of *The Cake Bible*

Perfect Pear-ings! Favorite Flavor
Combos with This Fall Fruit

bake

FROM SCRATCH®

75

Recipes + Ideas
with **Autumn
Flavors**

**Cozy
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Cheesecake
+ More

Rustic **Fruit**
and **Nut Breads**

**fall baking
season**

*Apple, Pumpkin,
Pear + More

jumbo
pumpkin-
pecan
sweet rolls,
page 60

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SEP/OCT 2024 VOLUME 10, ISSUE 5

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- 15 **Baker Spotlight: Cookies for a Cause**
Jill Shuck shares how her cookie-baking business fundraises for baking skills courses in Kenya
- 17 **From the Test Kitchen: Weigh to Bake**
Learn more about why measuring ingredients by weight is best, plus features to look for in a digital scale
- 21 **Passed Down: Embracing New Traditions**
Christine Gawron tells the story behind her family's favorite special-occasion cookie
- 23 **From the Pantry: Brown Sugar**
Discover the nuances between varieties of brown sugar and their importance in baking
- 27 **Baker Profile: Baking by the Book**
Baking book titan Rose Levy Beranbaum gives us a glimpse into the 35th anniversary edition of her cookbook *The Cake Bible*

- 33 **Bread Box: Harvest Delights**
Enjoy the season's flavors with chewy dried fruit and crunchy nuts baked in rustic, comforting loaves
- 37 **Baking with Britney: Autumn Cakes**
Britney Brown-Chamberlain shares her Apple Butter Swirl Pound Cake and Black Cocoa Swirled Cheesecake, both perfect for fall
- 41 **BAKING SCHOOL IN-DEPTH: CARAMEL CAKE**
Master the art of this Southern staple. With its luscious layers and rich coating of cooked frosting, this cake embodies the flavors of fall.
- 51 **PUMPKIN PERFECTION**
Revel in the versatility of fall's favorite gourd with Pumpkin Basque Cheesecake, Pumpkin Roulade, Pumpkin Snickerdoodle Blondies, and more



63 COOKIE CRAVINGS

Get a sneak peek of *Great British Bake Off* winner Edd Kimber's newest cookbook, *Small Batch Cookies*, including a few of his creative recipes

73 PEAR-ED TOGETHER

Heaping helpings of this favorite autumn fruit paired with complementary flavors in cake, crostata, and bars

83 COZY FALL BAKES

Warm up your kitchen and your heart with these fresh fall produce-filled recipes, including Apple Fritter Cake and Maple Cream-Filled Crème Brûlée Buns

95 SHORTCUT TO SCRATCH

Embrace seasonal baking with these desserts featuring Bonne Maman®'s new ready-to-use pie fillings

103 **Origin of a Classic:** Aebleskiver

Learn the history of these spherical Scandinavian pancake balls

107 **Gold Standard:** Simply Sensational

The only pumpkin quick bread recipe you'll ever need

109 **Fast-Fix Baking:** Quintessentially Québécois

Delight in the flavors of this Canadian maple syrup-infused stir-together cake

113 **Bake It Like Brian:** Petite Pear Pleasures

Brian combines his love of Chinese five-spice powder and single servings in these elegant little cakes

MOCHA RICOTTA CAKE WITH MOCHA MASCARPONE FROSTING

Chocolate and coffee lovers, unite! This easy stir-together cake has a soft and delicate crumb that stays moist for days thanks to BelGioioso® Ricotta con Latte® in the batter, and it only gets better when layering it with generous swaths of rich and creamy whipped frosting accented with silky-smooth BelGioioso® Mascarpone Cheese.

Makes 1 (8-inch) cake

- 1⅓ cups (167 grams) all-purpose flour
- 1⅓ cups (293 grams) firmly packed light brown sugar
- 1 teaspoon (5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (43 grams) Dutch process cocoa powder
- 2½ teaspoons (4 grams) espresso powder
- ⅔ cup (160 grams) hot brewed coffee
- ½ cup (112 grams) BelGioioso® Ricotta con Latte® Cheese, room temperature
- ⅓ cup (75 grams) vegetable oil
- 1 teaspoon (4 grams) vanilla extract
- 1 large egg (50 grams), room temperature
- Mocha Mascarpone Frosting (recipe follows)
- Garnish: chopped chocolate-covered espresso beans

1. Preheat oven to 350°F (180°C). Spray 2 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a large bowl, whisk together flour, brown sugar, baking soda, and salt.
3. In a medium bowl, whisk together cocoa and espresso powder; whisk in hot coffee until smooth and well combined. Whisk in ricotta, oil, and vanilla until combined. Whisk in egg. Add cocoa mixture to flour mixture, whisking just until combined and no white streaks remain. Divide batter between prepared pans (about 460 grams each).

4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 27 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Place 1 cooled cake layer on a serving plate. Spread half of Mocha Mascarpone Frosting onto cake layer. Top with remaining cake layer and remaining frosting. Garnish with chocolate-covered espresso beans, if desired. Refrigerate in an airtight container for up to 3 days.

MOCHA MASCARPONE FROSTING

Makes about 4 cups

- 2 (8-ounce) containers BelGioioso® Mascarpone Cheese, softened
- 1 cup (120 grams) confectioners' sugar
- 3 tablespoons (15 grams) Dutch process cocoa powder

- 1 to 2 teaspoons (1.5 to 3 grams) espresso powder
- ¼ teaspoon kosher salt
- 1½ cups (360 grams) cold heavy whipping cream
- 1½ teaspoons (6 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat mascarpone, confectioners' sugar, cocoa, espresso powder, and salt at medium-low speed until smooth and combined, stopping to scrape bottom and sides of bowl. With mixer on low speed, add cold cream in a slow, steady stream, beating until combined; beat in vanilla. Thoroughly scrape bottom and sides of bowl and whisk. Gradually increase mixer speed to medium-high, and beat until mixture is thick, light, and fluffy. Use immediately.



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***The German Baking Book:
Cakes, Tarts, Breads, and More
from the Black Forest and Beyond***
BY JÜRGEN KRAUSS

Jürgen Krauss, German native and 2021 semifinalist of *The Great British Bake Off*, brings us on a thoughtful journey with his collection of authentic German baking that's crafted with care. Step into his world as he draws on memories, flavors, and techniques from his childhood with recipes like Schoko-Streuselkuchen mit Birne (Chocolate Pear Crumble Cake) and Zimtsterne (Cinnamon Stars). ➔ [instagram.com/jurgenthebread](https://www.instagram.com/jurgenthebread)



***100 Afternoon Sweets: With
Snacking Cakes, Brownies,
Blondies, and More***

BY SARAH KIEFFER

From Sarah Kieffer, the baker behind the *Vanilla Bean Blog* and author of four other cookbooks, comes her latest 100-themed baking book, which is dedicated to enjoying a little treat late in the day. Filled with a range of recipes from simple one-bowl bakes such as Banana Bread Bars to weekend baking projects like Chocolate Chip Buttermilk Cake, Sarah's newest cookbook will be the next best addition to your library.

➔ thevanillabeanblog.com/cookbooks

bake

FROM SCRATCH®

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baking retreats

Announcing our first retreats for 2025!

Experience Scandinavian baking bliss in **Stockholm, Sweden, March 2–9, 2025**. Celebrate *Fettisdagen*, Swedish Fat Tuesday, also known as Semla Day. Visit the city's finest bakeries followed by a *kanelbulle* (cinnamon bun) class at Voxholms Bed & Breakfast. We'll also travel to Skellfeå to bake under the expert guidance of Fanny Zanotti. Immerse yourself among contemporary bakers and bakeries in **Dublin, Ireland, March 11–20, 2025**. Enjoy classes at Howth Castle Cookery School, Bread 41, Firehouse Cookery School, and Ballymaloe Cookery School, where you'll bake Irish soda bread, scones, cakes, biscuits, and more. And there are still Baking Retreats you can participate in this year. Join us October 4–7 in our test kitchen in Birmingham, Alabama, for Fall Baking with pie queen Erin Jeanne McDowell, or journey to Switzerland December 6–11 and December 12–17! Highlights include a chocolate lesson at the Lindt Home of Chocolate; visits to Chur, the oldest town in Switzerland, and the snow-covered alpine village of Arosa; bread baking with Heddi Nieuwsma, and cookie making with Andie Pilot. ➔ Register for current retreats, join the wait-list for sold-out retreats, and sign up to be notified of future retreats at bakefromscratch.com/baking-retreats.

baking school

You don't have to leave the comfort of your home to become a better baker. **Join *Bake from Scratch* and Williams Sonoma live on Monday nights for our online Baking School classes.** Each class is devoted to one or two recipes so you can see the entire process from start to finish while being able to chat virtually with Brian Hart Hoffman, guest instructors, and other attendees. You can also join our private Facebook group to share your bakes with other baking enthusiasts.

➔ Purchase tickets at williams-sonoma.squadup.com.

video baking series

Let's Bake is here!

If you haven't already checked out the relaunched *Bake from Scratch* YouTube channel, you're missing out! We recently debuted the new series *Fast-Fix Baking*, which features recipes that can all be baked in around two hours or less. Plus, you'll get great ideas and tips on how to level up your baking skills.

➔ Subscribe to the channel so you never miss a delicious moment. youtube.com/bakefromscratch



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Amazing Autumn Baking is Here!

Welcome to the most abrupt shift in baking seasons—albeit glorious, yet rapid in its transformation. Gone are the berries and stone fruits of the bright summer season, making way for the warmth and comfort that come into our kitchens with a cool autumn breeze. If I had to select one pantry ingredient that embodies this season, I would absolutely choose brown sugar! The molasses that accompanies the sugar makes this ingredient perfect to pair with warm spices, and you can read all about this pantry staple on page 23 as you begin your journey through this issue.

Autumn also brings a craving for pie! On page 95, we bring you a baker's solution to busy days courtesy of new pie fillings from Bonne Maman®—so no need to miss the blueberries and cherries of summer with these in your kitchen. I'm partial to cherry pie, something my Grandad Norton and I loved, so I will make one on September 10 to honor his birthday. I wish we could share one more slice of pie together, with a blissful garnish of crème anglaise (recipe on page 101).

It was a table full of pies that led to my friendship with baking legend Rose Levy Beranbaum. Several years ago, we were both invited to judge the annual pie baking competition at Gramercy Tavern, where team members of the famed New York City restaurant set aside their daily roles. For that one day, everyone was a pastry chef vying for their creation to be added to the restaurant's dessert menu. While the entire experience was an absolute blast, I couldn't help but notice the attention to detail and nuance that Rose brought to the task of assessing each slice... and not just each slice, but each element of the slice. That meticulousness is just one of the many reasons why Rose is revered in the culinary world and known for recipes that never go out of style! Thirty-five years ago, she published *The Cake Bible*, and the accolades have never stopped pouring in for this book that is now in its 60th printing. That is the definition of LEGEND status. This fall, she brings us a fully revised and updated tome of the same name for her final cookbook. (Rose, we need a memoir! Hint, hint!) Why revise every single recipe you may ask? Find out on page 27 and get your copy on the way!

This issue is jam-packed with many amazing recipes and stories about more of my baking friends. We celebrate Edd Kimber's

from the editor



My First Cake Collaboration

Y'all know I love hummingbird cake in any and all forms, which is why I'm so excited to announce that I've partnered with **Caroline's Cakes** of Spartanburg, South Carolina, to create a nut-free Four-Layer Hummingbird Cake, based on my favorite version of hummingbird cake, that's available very soon for nationwide shipping! Caroline's is a longtime friend of *Bake from Scratch*, and I had a blast working with them.

➔ Visit carolinescakes.com to order.

new cookbook *Small Batch Cookies* and baking in Kenya with Jill Shuck. What a delicious world to be in! I hope you love every single page.

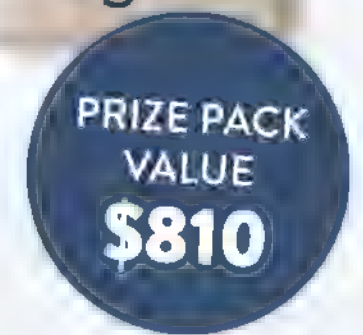
Preheat your oven, it's time to bake!

Brian

Brian Hart Hoffman
Editor-in-Chief

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BARS AND COOKIES

Double Chocolate Ginger Viennese Fingers **68**
 Frosted London Fog Cookies **72**
 Goopy Butter Pecan Cake **92**
 Peanut Butter-Marshmallow Skillet Cookie **87**
 Pistachio Egg Yolk Shortbread with Berry Glaze **68**
 Pretzel Caramel Thumbprints **69**
 Pumpkin Snickerdoodle Bars **62**
 Roasted Pear Cheesecake Bars **81**
 Sour Cream Rolls **22**

BREADS

Browned Butter Sweet Potato Biscuits **86**
 Cranberry-Walnut Bread **36**
 Date-Pecan Bread **36**
 Glazed Pumpkin Spice Scones **55**
 Jumbo Pumpkin-Pecan Sweet Rolls **60**
 Pumpkin Soda Bread Rolls **56**
 Spiced Apple Aebleskiver **105**
 Spiced Pumpkin Bread **108**

CAKES

Apple Butter Swirl Pound Cake **39**
 Apple Fritter Cake **91**
 Black Cocoa Swirled Cheesecake **39**
 Browned Butter Bundt Cake **94**
 Caramel Layer Cake **43**

Mocha Ricotta Cake with Mocha Mascarpone Frosting **5**
 Pear Fritter Mini Cakes **113**
 Pear-Ginger Cake **82**
 Pouding Chômeur **110**
 Pumpkin Basque Cheesecake **62**
 Pumpkin Roulade **56**
 Whipped Cream Cake **32**

FILLINGS, FROSTINGS, AND GLAZES

Brown Sugar Glaze **94**
 Cooked Caramel Icing **43**
 Cream Cheese Filling **56**
 Crème Brûlée Glaze **88**
 Maple Cream Filling **88**
 Marshmallow Crème **87**
 Mocha Mascarpone Frosting **5**

MISCELLANEOUS

All-Butter Piecrust **97**
 Candied Pear Slices **81**

PASTRIES

Maple Cream-Filled Crème Brûlée Buns **87**

PIES AND TARTS

Blueberry-Almond Streusel Pie **101**
 Double-Crust Cherry Pie with Crème Anglaise **101**

Jumbo Pumpkin-Pecan Sweet Rolls

page 60

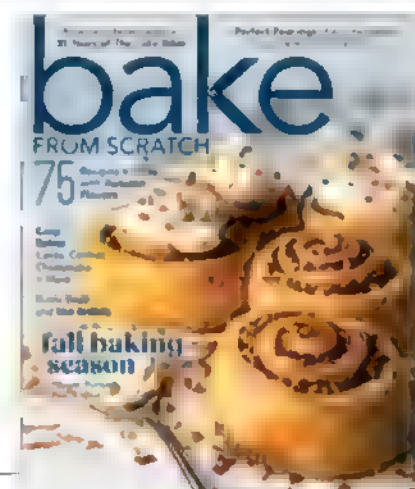
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Fried Apple Hand Pies **97**
 Pear-Walnut Crostata **78**

SAUCES, SPREADS, AND TOPPINGS

Butter Pecan Sauce **92**
 Crème Anglaise **101**
 Salted Caramel Sauce **97**
 Smoky Mascarpone Spread **56**
 Whipped Crème Fraîche **110**

credits

Page 15—Photos courtesy of Jill Shuck

Page 30—Rose Levy Beranbaum photo courtesy of Woody Wolston

Page 31—Photo courtesy of the author

Page 65—Ead Kimber photo by Simon Kimber

EXPERTLY TESTED RECIPES
FEATURING PREMIUM INGREDIENTS



The recipes in each issue pass through the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your kitchen success in mind.

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COOKIES FOR A CAUSE

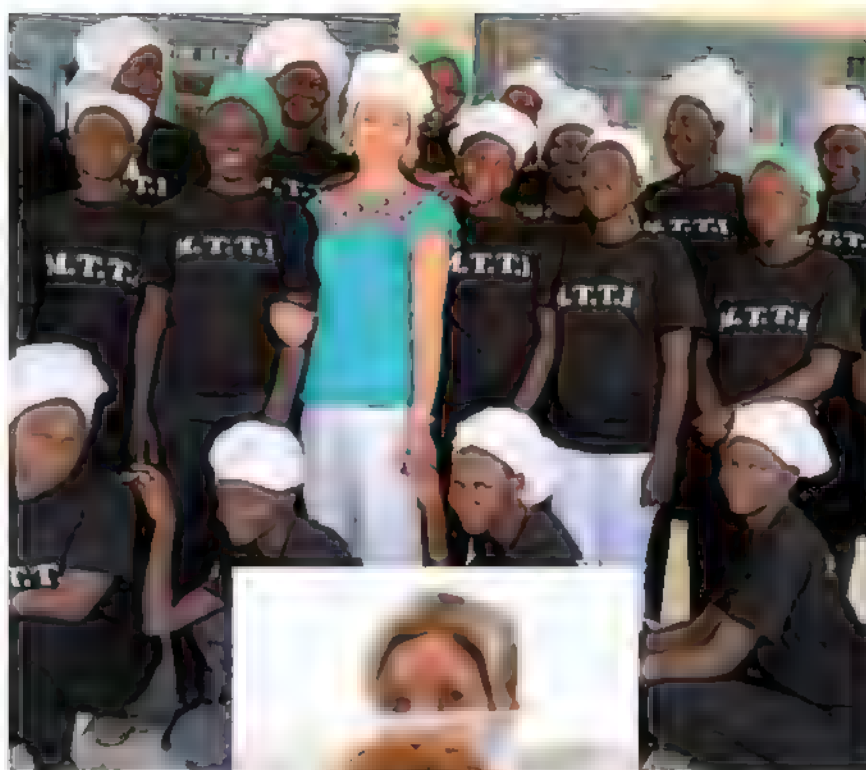
From selling cookies at a farmers' market to teaching life skills classes in Kenya, Jill Shuck spreads her love for baking wherever she goes

What sparked your passion for baking?

Jill Shuck: I grew up in Amish country in Lancaster County, Pennsylvania, surrounded by good cooks and bakers who valued homemade goodness, using simple and fresh ingredients, and sharing their creations with others.

How did you decide to start your cookie baking business?

JS: In 2016, while working part-time at my church, one of my goals was to figure out how to bake from home and sell my products somewhere. I wanted to focus on one type of product. Cookies are the perfect treat! They come in countless varieties, are handheld, freeze well, and are enjoyed by folks of all ages. Having a business combines so many of my passions—baking, organizing and planning, serving others, building relationships, traveling, and my faith. I named my company The Country Cookie to reflect the welcoming, simple, at-home experience I strive to create. I'm now in my eighth season of selling cookies at the Havre de Grace Farmers Market in Maryland, and I bake about 500 cookies for each Saturday I'm there. I also do custom orders for weddings, graduation



parties, birthdays, any celebration. I love adding a homemade touch to these memorable moments.

What inspires your cookie recipes?

JS: I love to browse through cookbooks, search online, and especially listen to what my customers say they would enjoy trying. Here in Maryland, Old Bay Seasoning is very popular, and I had a customer ask if I could create a cookie with it. After some experimenting, I landed on a chocolate chip cookie with crushed Old Bay potato chips stirred in, and it's a big hit! And I love adding chopped candy bars to cookie dough.

Not only do you bake for yourself and your customers but you also help teach others to bake. Tell us about that experience.

JS: During a 2019 mission trip I took to Kenya, I began working with a group called Missions of Hope International (MOHI), which is a faith-based organization that provides skills development and business training programs and microloans to empower and help local community members. MOHI wanted to add baking skills classes to their program, and I decided to donate



the proceeds from The Country Cookie to the program's ongoing growth. There are now four baking programs at skills centers throughout Kenya, and I travel there two to three times a year to spend time with the instructors and students. I share recipes with them, worship with them, and do my best to encourage students to dream big. I am blessed to have the support of those who enjoy my cookies while knowing that each cookie has a purpose—making a lasting impact through the transformation that comes from learning the skill of baking.

You're known among the folks in the Baking School Facebook group to share photos of your Kenya travels and the cookies you bake with the students. Tell us a little more about that.

JS: It's so much fun sharing my cookies with the group and sharing *Bake from Scratch* recipes with my friends in Kenya. Earlier this year we baked Aunt Cheryl's Home Ec Muffins from the July/August 2023 issue, as well as chocolate cake and banana muffins. This September, I'm teaching Lemon-Poppy Seed Streusel Bread from March/April 2024. It's great to connect with others who love to bake and to help inspire that love in others. 🍪

➔ [Learn more at thecountrycookie.com](https://thecountrycookie.com).

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BRIAN HART HOFFMAN



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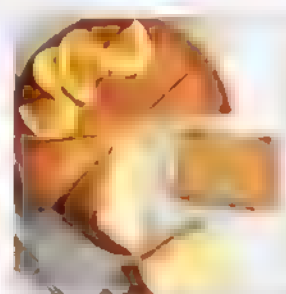
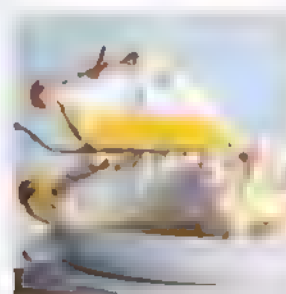
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BY AMBER WILSON
PHOTOGRAPHY BY KYLE CARPENTER
STYLING BY SIDNEY BRAGIEL AND MAGGIE HILL

Have you ever whipped up a batch of crumbly cookies, a dozen dry muffins, or a cake that just won't hold its shape, leaving you feeling like a baking disaster? The culprit is often inaccurate flour measurements—either too little or too much.

If you were to place a 1-cup measuring cup and a bag of flour in front of five people, ask them to measure out 1 cup, and then weigh each person's measurement, you'd end up with different results every time. Why? Because we all have various methods of measuring flour. Some swear by fluffing the flour beforehand. Others dive deep and swoop up, leveling the top of the cup slowly with the back of a butter knife. Some tip the bag with abandon until

an avalanche of flour somehow finds its way into the cup, along with a cloud of flour on every surface of their kitchen. This is why a scale carries its weight in gold. When you measure 125 grams of flour (1 cup) using a scale, it will always be 125 grams. No. Matter. What. Lean into it and allow your scale to give you comfort in the kitchen by ensuring every ingredient is measured precisely as the recipe intended.



Eliminate Guesswork

Whether doubling (or tripling) a recipe for a crowd or scaling down a recipe for a cozy small-batch bake, the scale is your best friend through it all! It lets you adjust ingredient weights seamlessly without the hassle of converting volumetric measurements. There's no more guesswork involved in how firmly you're packing brown sugar into a cup, estimating irregularly shaped ingredients like berries, nuts, and chocolate chips, or painstakingly scraping every last bit of honey or corn syrup from a measuring cup.

And that's not all—your trusty scale comes in handy for evenly dividing batter between cake pans or solving the mystery of how many cookies you'll get from a batch if you decide to change their size. Just weigh the whole batch of dough and then a single portion of cookie dough. Divide the total weight of the dough by the weight per cookie. Voilà! You've got the new yield figured out just like that!

Simplify Your (Baking) Life

Cleanup after baking can feel daunting, but the scale swoops in as a true hero once more. By using a scale, you save precious time during baking but also minimize cleanup afterward. Instead of wading through a mountain of measuring cups and spoons, you're left with just a few tools to clean. Plus, using a scale is easier.

Simply turn on your scale, place your bowl on it, and press the “tare” button; the screen should then have a “0” on it. (The word “tare” originates from Middle English and referred to a deduction or allowance for the weight of a container.) This process subtracts the container's weight and resets the scale to zero, which lets you accurately measure the weight of the contents you add to the container without the container's weight affecting the measurement. Once you add an ingredient to the bowl, reset it to zero and keep adding ingredients. Measure, reset to zero, repeat. And rest assured that you're on the path to baking success. 🍰

Meet the *Bake from Scratch* test kitchen's favorite kitchen scale: the Zwilling Enfinigy Scale.

It's streamlined and stylish enough to leave on your countertop. Its 22-pound weight capacity surpasses other similar scales, and its accuracy to 1 gram ensures precise measurements. Its built-in battery is fully rechargeable with included USB cable, and the fully sealed glass surface is a breeze to wipe clean. Plus, the display seamlessly blends into the weighing platform, giving plenty of room for your bowl.



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PHOTOGRAPHY

EMBRACING NEW TRADITIONS

BY CHRISTINA FLEISCH

PHOTOGRAPHY BY

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FOOD STYLING BY

KATIE MOON DICKERSON

STYLING BY

COURTNI BODIFORD

Reader Christine Gawron shares her husband's family's beloved rolled cookie

SOUR CREAM ROLLS

Makes about 24 pieces

Recipe adapted from Christine Gawron

These rolled cookies are ideal for preparing ahead of time. You can freeze the dough for up to a month and then thaw it in the refrigerator before rolling it out and baking. Keeping the dough cold is crucial due to its higher fat content. This ensures the rolls turn out light and flaky.

- ½ cup (113 grams) unsalted butter, room temperature
 - ½ cup (120 grams) sour cream, room temperature
 - 1 cup (125 grams) all-purpose flour, plus more for dusting
 - ½ teaspoon (1.5 grams) kosher salt
 - ½ cup (160 grams) apricot preserves*, divided
 - 6 tablespoons (42 grams) finely chopped pecans, divided
 - 6 tablespoons (34 grams) sweetened flaked coconut, divided
- Confectioners' sugar, for dusting

1. In the work bowl of a food processor, pulse butter and sour cream until smooth. Add flour and salt; pulse just until a dough forms. (Dough will be very sticky).
2. Turn out dough onto a lightly floured surface, and shape into a ball. (Do not work dough too much or add too much flour.) Divide dough in half, and shape each portion into a rectangle. Wrap each portion separately in plastic wrap, and refrigerate for at least 1 hour or up to overnight.
3. Preheat oven to 350°F (180°C). Line a large baking sheet with parchment paper.
4. On a heavily floured surface, roll one portion of dough into a 12x10-inch rectangle (about ⅛ inch thick), with one short side facing you. Spread half of preserves on dough, leaving a ¼-inch border on all sides. Sprinkle half of pecans and half of coconut onto preserves. Starting with one short side, roll up dough into a tight log. Pinch ends to seal; carefully transfer log, seam side down, to one side of prepared pan. Repeat with remaining dough, remaining preserves, remaining pecans, and remaining coconut.
5. Bake until rolls are golden brown, about 1 hour. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
6. Using a serrated knife, cut each log diagonally into 1-inch-thick slices. Dust with confectioners' sugar. Store in an airtight container for up to 3 days.

*We used Bonne Manan® Apricot Preserves.

Christine Gawron has always cherished traditions. Growing up in a Polish and Ukrainian household, she eagerly embraced the rich culinary customs attached to special occasions. Cooking and baking became a passion for her, especially when she married her husband, Dennis. Their marriage not only combined households but also merged treasured family traditions. One such tradition is this recipe that was passed down from Dennis's grandmother Agnes Plochocki. Although Agnes had passed away before the couple met, Dennis would often tell Christine stories of her.

Agnes was an avid baker and started the tradition of making sour cream rolls during the holidays. Christine's mother-in-law, Frances, faithfully continued the tradition and eventually entrusted Christine with the recipe. Over time, Christine developed her own approach, using a food processor to blend ingredients and ensuring the butter and sour cream reach room temperature so they combine smoothly.

Today, these rolls have become a cornerstone of their holiday celebrations, although they're delicious no matter the time of year. The aroma wafting through the kitchen as the rolls bake evokes a sense of joy and anticipation shared by the Gawrons and all who gather to enjoy them. 🍪

Have an heirloom family recipe you'd like to share? ➡ Send us details at bakefromscratch@hoffmanmedia.com.



from the pantry

BY CHRISTINA FLEISCH PHOTOGRAPHY BY KYLE CARPENTER STYLING BY SIDNEY BRAGIEL

brown sugar

The multifaceted, robust culinary powerhouse

My love for brown sugar began when I was barely tall enough to see over the kitchen counter, no more than 7 years old. I would help my mom stir pecan pie filling while sneaking a finger in to taste the rich sugars. As a child growing up in Costa Rica, I enjoyed many advantages, one of which was living close enough to witness the enchantment of sugarcane being processed at a nearby plant.

One fateful field trip sealed my love for all things sugar for the rest of my life. The air was thick with the heat from the fires burning underneath massive basins filled with boiling cane juice. The entire plant smelled of molasses, that rich caramel scent that left you with the strongest desire to get your hands on some sugar. This plant was producing *panela*, also known as *tapa de dulce* in Costa Rica. Watching the workers wield massive poles with buckets attached at the ends as they transferred the thick syrups into molds filled my classmates and me with awe. I'll never forget the joy of being handed a small block of *tapa de dulce* at the end of the field trip. That joy continues to this day as I bake cookies and cakes filled with sugars rich in molasses.

Brown sugar is a crucial ingredient in baking, not only for its delightful flavor but also for its significant role in enhancing your baked goods. All sugar comes from either sugarcane or sugar beet plants. The top nations that produce sugarcane are Brazil, China, India, Thailand, and the United States, though sugarcane can be grown in most tropical regions, including parts of Africa, Central and South America, and Australia. Sugar beets are hardier and can withstand frost; their most common growing regions are Canada, Europe, and Russia. *Bake from Scratch* Official Test Kitchen Partner C&H® Sugar sources its sugarcane from Hawaii, Australia, and parts of South America. These plants undergo many processes before they become the sugars we know and purchase at the store. After raw sugar has been removed of impurities and crystallized, it's then passed through a centrifuge to remove excess liquid; the byproduct of this process is molasses. This is the turning point in the sugar-refining process where we get all the different forms of sugar, from white granulated to dark brown sugar and turbinado, and many other varieties. The main difference between these sugars is the amount of molasses in them.

Light and dark brown sugars are the most well-known versions of brown sugar and the easiest to find in stores. These brown sugars are made by reintroducing molasses to granulated sugar. The difference between them is simply the amount of molasses that is mixed in. Light brown sugar, as the name implies, contains less molasses (about 3% to 4%) and is used more often in baking than its richer counterpart. When a recipe calls for "brown sugar" without specifying which kind, it's safe to assume light brown is the version it's referring to.



muscovado

demerara

**light
brown**

turbinado

**dark
brown**

Even More Sugar

Jaggery and panela are two less common versions of brown sugar. They are a concentrated version of sugarcane juice that has been boiled into a syrup or paste and then poured into molds and cooled until solid. While the process to make these sugars is the same, jaggery hails from South Asia, while panela comes from Latin America and goes by many different names, depending on the region. Jaggery and panela are available in blocks and cones, cubes, and even powdered. Shave, grate, or chop the solid pieces to use them.

Bake with Brown Sugar

In this issue, don't miss:

Caramel Layer Cake,
page 43

Pumpkin Snickerdoodle Bars,
page 62

Apple Fritter Cake,
page 91

Goopy Butter Pecan Cake,
page 92

Brown Butter Bundt Cake,
page 94

Spiced Pumpkin Bread,
page 108

the CRUMB

A VERY SWEET HOLIDAY EPISODE

In December 2023, *Bake from Scratch* editor-in-chief and *The Crumb* podcast host Brian Hart Hoffman welcomed Eleonora Lahud, research chef for C&H® Sugar, to chat about all things sugar, prepping for holiday baking, and more.

🔊 You can listen to all our current and past episodes at bakefromscratch.com/crumb.

Dark brown sugar contains approximately 6% to 10% molasses, giving it a richer and stronger caramel flavor. Dark brown sugar is most often used in making gingerbread and other recipes that have a longer baking or cooking time, given its increased moisture. Using these two sugars in your baking adds moisture to your baked goods because of the molasses content. Light and dark brown sugars can be used interchangeably, but keep in mind that you'll have slight variations in the final color, moisture content, and flavor of your recipe.

Muscovado sugar, also known as Barbados sugar, is similar to light and dark brown sugars due to its higher molasses content and moist texture. However, this sugar does not have molasses added back in after it's refined. Muscovado's production journey ends at the crystallization step, when the sugarcane juices have fully evaporated and all that remains are molasses-covered granules. Muscovado sugar has a distinctly strong molasses flavor and a very moist, sandy texture. The granules tend to be stickier than those of light and dark brown sugars. It's often used to make caramel confections and sauces as well as marinades.

Turbinado and demerara sugars share many similarities and are occasionally mistaken for each other. These two sugars have large, coarse granules that do not dissolve easily when baking. They're often used for a dramatic, sparkling finish to your baked goods or when you want a lasting sweet crunch. They're typically referred to or labeled as "raw sugar" because they're less refined than granulated sugar and retain some molasses. The main difference between demerara and turbinado lies in the molasses content, as with all brown sugars. Demerara contains more, giving it a darker look, while turbinado is a light, sandy color.

Brown sugar tends to harden into an impenetrable block the longer it stays in your pantry, which is usually a sign that the moisture inside the sugar has evaporated. To prevent this, store it in an airtight container or resealable plastic bag. To regain the soft, moist texture of your sugar, add a slice or two of bread, one or two marshmallows, or a damp (not dripping) paper towel to your container. The hardened sugar will take in the moisture from these items and soften up. Remove after a few days and use a fork to break up any clumps.

If you've run out of brown sugar and need a substitute, you can make your own with granulated sugar and molasses. For light brown sugar, add 1 tablespoon (21 grams) molasses to 1 cup (200 grams) granulated sugar. For dark brown sugar, increase to 2 tablespoons (42 grams) molasses. You can either whisk by hand until uniform in color and completely combined or use a stand mixer. (Do not use a food processor; it will grind your

Sugar Shopping

Light brown, **dark brown**, and **turbinado** are the most common varieties of brown sugar in the US; they all can be found in large grocery stores throughout the country. Additionally, our Official Test Kitchen Partner C&H® Sugar, and its sister brand, Domino® Sugar, both have product locator features on their website (chsugar.com and dominosugar.com), and you can order online directly from them. **Muscovado** and **demerara** sugars are widely available throughout Europe, and although they can be found in the US, you'll most likely find them at specialty food stores rather than large grocery store chains. **Jaggery** and **panela** can be found at Latin American and Asian specialty food stores and occasionally at health food stores.

granulated sugar into superfine sugar before the molasses is fully incorporated.) If you don't have molasses, other substitutes include pure maple syrup, agave syrup, or dark honey, but these other syrups will not have the same depth of flavor as molasses and can affect the outcome of your recipe.

Brown sugar in a recipe can play an important part in how it bakes. Chocolate chip cookies, for example, contain both granulated and brown sugars. The density and moisture of the brown sugar helps prevent air pockets inside the batter and allows the dough to rise more rather than spread. It also gives the cookies, and other bakes, a softer texture. The robust flavors of the molasses will often sing in the background of your bakes, harmonizing with vanilla, spices, and other ingredients.

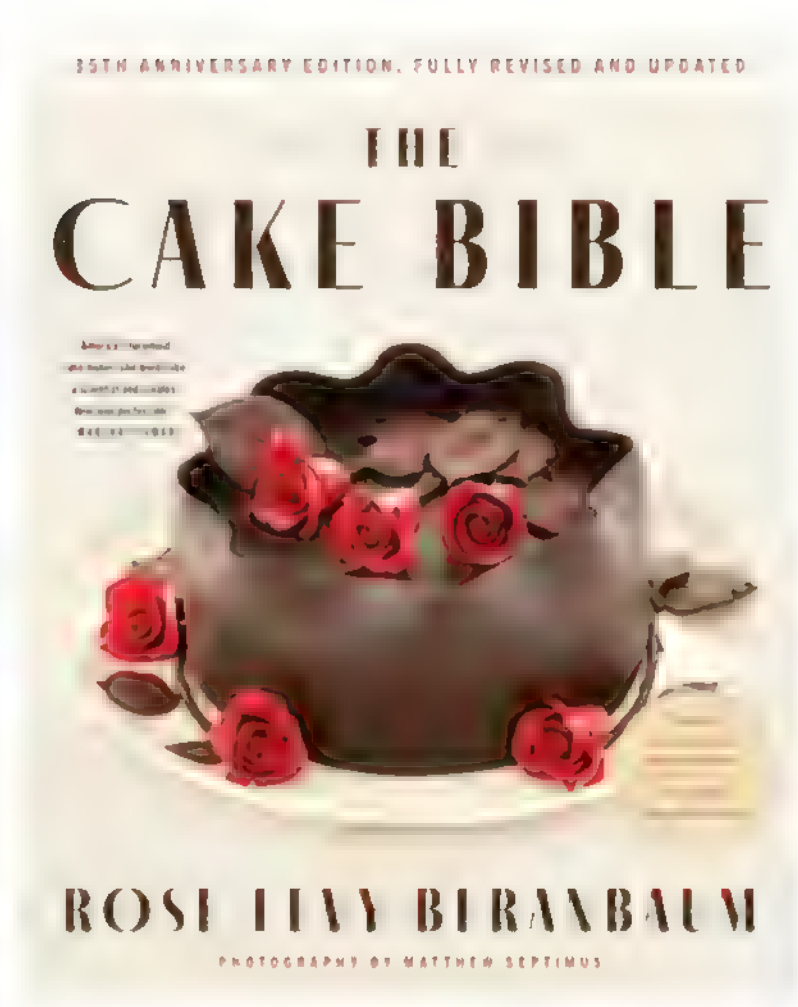
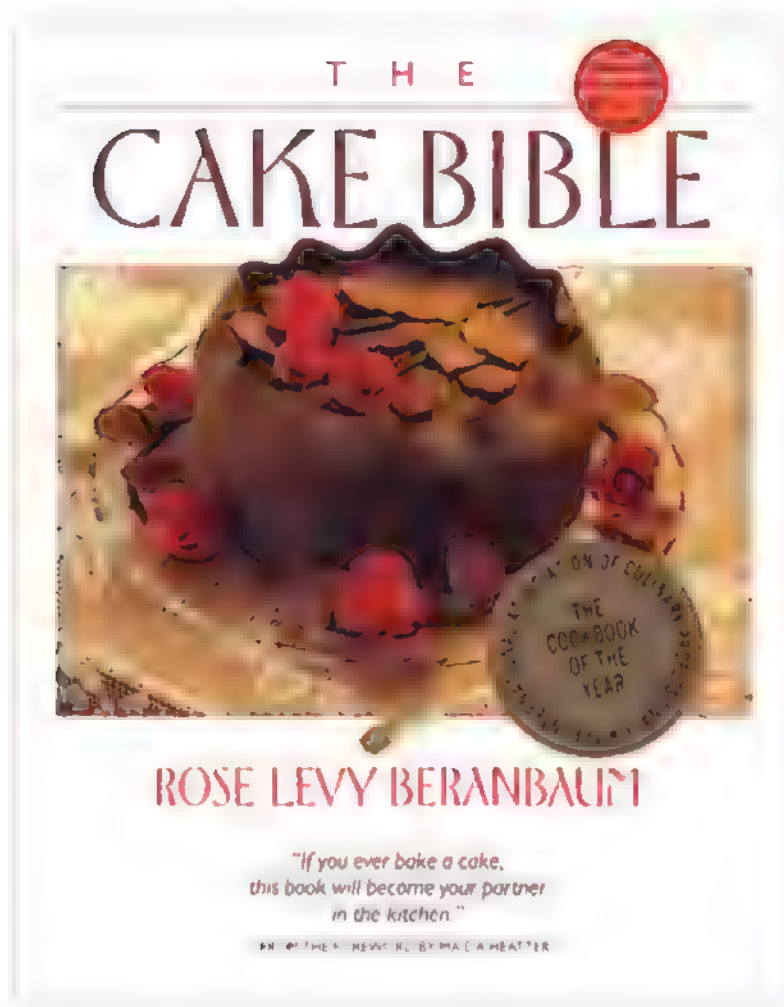
Before measuring baking ingredients by weight with a scale became a common practice, "firmly packed" was the rule for brown sugar. But how firm is firm? It's confusing. The soft, moist texture of the granules in brown sugar, unlike regular granulated, allows air pockets to form as it's scooped into a measuring cup. If you don't pack it into the cup, you could have a discrepancy between the weighed measurement and the cup (volume) measurement. Additionally, if you have air pockets and an incorrect measurement of sugar, it will affect the results of your baking in different ways. Your final product could be less sweet than originally intended or not bake properly because of the missing moisture from the sugar. (If you're still a holdout and measuring by volume, turn to page 17.)

As we enter fall and start the busiest baking season of the year, it's helpful to consider the various types of brown sugar and how they can enrich your baking endeavors. 🍪

The doyenne of baking, Rose Levy Beranbaum, shares a glimpse into the 35th anniversary edition of her ever-influential cookbook The Cake Bible



BY AMBER WILSON / PHOTOGRAPHY BY MATTHEW SEPTIMUS



BAKING BY THE BOOK

While I was growing up, there was a small box my mother always packed to be stowed away in a safe space whenever we moved. It was her kitchen box—it held cherished items like a ceramic corn-on-the-cob cookie jar that belonged to my great-grandmother and a collection of affectionately used cookbooks. Among them were treasures like *Chef Paul Prudhomme's Louisiana Kitchen*; *Who's Your Mama, Are You Catholic, and Can You Make a Roux?*; *Pirate's Pantry*; and *The Cake Bible*.

From a young age, Rose Levy Beranbaum's recipes provided me with a sense of comfort and familiarity. I remember slowly flipping through *The Cake Bible*, captivated by its glossy photographs nestled in the book's center, and daydreaming of the day I could bake those intricate cakes myself. Little did I know then that I was immersing myself in the meticulous work of one of the most influential figures in baking—and that I would be chatting with her one day.

The phone rings, and Rose's warm voice greets me on the other side. There is an immediate connection, "kindred spirits," as Rose calls it. We quickly delve into Rose's relationship with cakes at a young age.

Growing up in a household where sweets were a rarity because her mother was a dentist, Rose didn't have much exposure to homemade cakes. In fact, as a child, she never tasted a cake that she enjoyed. "And then, when I went to college at the University of Vermont, I tasted my first baked-from-scratch cake, which had the most wonderful flavor. But it didn't have the texture of a box cake I remembered, which is softer."

This newfound love for baking sparked Rose's curiosity, which is her most valuable asset. "I started off wanting to understand how things work because I'd never grown up baking, and I had a few failures, and I just wanted to understand. I realized that the ingredients make all the difference," Rose explains. She became determined to replicate the soft texture of boxed cakes while capturing the homemade buttery flavor she loved. This quest led her to the "reverse creaming method," a technique where dry ingredients are mixed first, followed by the addition of butter, part of the liquid, and then the rest of the liquid and eggs. The results produced plush, velvety cakes that were simpler and quicker than the traditional method.

In 1988, Rose published *The Cake Bible*, a seminal work that redefined how to approach cake baking. It emphasized the importance of precise ingredients, comprehensive techniques, and Rose's meticulous instructions punctuated by her infectious enthusiasm. The result? Cakes that have the power to make anyone weak in the knees.

Beyond her innovative recipes, Rose was also the first in the US to include metric and avoirdupois (gram and ounce) weight measurements in addition to volumes for all ingredients—a practice now widely adopted. Her forward-thinking book editor, Maria Guarnaschelli, understood that readers will succeed when you give details like Rose was giving. "I'm precise by nature," Rose says. "I realized how important it was to understand what the ingredients are made up of and also to be precise about the weight." She even designed a mercury thermometer that was the only one accurate to a fraction of a degree.

For more than 35 years, Rose has meticulously guided home bakers, sharing her expertise with clarity and patience. Her commitment to detail has inspired decades of devotees who trust her recipes to deliver exceptional results time and time again.



So, why undertake the task of revising such a culinary masterpiece? "It was such an opportunity because I never wanted to do this revision, and I'll tell you why. Because it was a classic. People have been growing up with this book—grandchildren, even now," Rose says. "But thanks to my husband Woody (I never would have done this without him), I realized there was an opportunity here to update. He kept saying, 'Well, so much has changed. The size of the pans. They're not 1½ inches high anymore. They're 2 inches. And now, there's something called unbleached cake flour, which isn't cake flour really at all, and you have to explain all this new stuff.'"

The conversation quickly shifts to flour—with Woody in the background, interjecting about the subject as well. "This is big," Rose begins. I feel myself sit up a little straighter, listening closely. "The difference between bleached and unbleached flour is so significant, and I still see, to this day, people saying all-purpose flour, not specifying which they mean." She explains, "If you're making bread and use bleached flour, it won't be strong enough. If you're using unbleached flour for cake, it will be chewy, and it won't give you the same consistency."



Rose Levy Beranbaum is the award-winning author of 14 cookbooks, including *The Bread Bible*, *Rose's Baking Basics*, *The Baking Bible*, and *The Cake Bible*.

➔ Find Rose on Instagram at @realbakingwithrose and on her website, realbakingwithrose.com. Rose's 35th anniversary edition of *The Cake Bible* is available October 22.



Another revelation Rose unveils is the shrinking of egg yolks, which she discovered while baking a génoise for a wedding years ago. “We discovered that génoise is one of the cakes where you don’t separate the eggs, so it ends up getting less egg yolk in proportion to the white. So, we started adding the correct amount. And that’s why we separate and weigh the yolks and the whites and then put them back together again. People may think it is nuts, but it makes a world of difference in how it comes out.”

Reflecting on the revision process, Rose acknowledges its challenges. “Well, let me tell you, revising something isn’t entirely a joy. When I studied fashion design at the Fashion Institute of Technology before going to New York University to study food science and culinary arts, I quickly discovered that redoing something is a lot harder than starting from scratch,” she confesses. “I think it was about 10 years ago when we first started talking to my amazing editor, Cassie Jones, about the project. I decided, ‘No, it’s too much work.’ And I had no idea how much work. It was mind-boggling. But with her full support it became possible!”

The result of their efforts is a refreshed edition of *The Cake Bible*—a book that is not just updated but enhanced. “We eliminated ounces, which are confusing because they refer to both liquid and weight, are less precise than grams, and to streamline and provide more comprehensive information,” Rose explained. “We added 30 percent more pages, incorporated new recipes and variations, and expanded the chapter on flourless cakes, buttercreams, and ganache.” She praises Woody for his design contributions. “Woody worked very hard on revising some of the things at the end because whenever a recipe has two pages, he wanted it to be side by side rather than flipping a page, which I think was brilliant. The production team worked with us and appreciated his changes.”

“Everyone involved poured their hearts into this project,” Rose reflects. “It’s beautiful. I’m glad that we went through it.” She pauses and starts laughing. “I think it aged me in the end, but it’s worth it!”

Baking from this book and fully appreciating it requires me to relinquish control. So, I took a deep breath and began flipping



In summer and fall 2023, Rose Levy Beranbaum, Woody Wolston, and their talented team embarked on a baking marathon in Kansas City, Missouri, hosted by fellow baker and food stylist Erin Jean McDowell and her husband, Derrick. Erin opened her home and styling studio for this creative journey. Over eight days, they meticulously crafted 68 stunning cakes—each uniquely adorned and faithfully re-created to look like original photos—destined for the book’s vibrant new cover and 80-page color photo insert.

Top row, from left: Derek Laughren, Erin Jeanne McDowell, Matthew Septimus
Middle row: Rose and her husband Woody
Bottom row, from left: Katlin Wayne, pooch Brimley, Evan Cohen

eggs seemed tedious at first. But Rose explained the importance, so I immediately changed my perspective.

Once I whipped the batter into a voluminous cloud that defied gravity and baked it, the result was the lightest, most perfect cake I have ever made. Rose taught me that the smallest decisions in baking can profoundly affect the outcome. Baking involves intuition and technique but also a touch of alchemy.

While cleaning dishes, I stared blankly out the kitchen window, reflecting on how Rose’s late husband, Elliott Beranbaum, once called her an alchemist, not a scientist. “‘Scientists come up with theories that are eventually proven wrong,’” Rose recalls him saying. “‘But alchemists like you test and refine until they can prove they’re correct.’”

Lost in thought, I finished the dishes and whipped up Rose’s Perfect Whipped Cream to crown the cake—it only seemed fitting. As Mae West said, “Too much of a good thing can be wonderful!”

While the cake cooled, I delved into the Understand section after the recipe. Rose explained the cake’s nuances: It has an extra egg balanced by less baking powder, and a lower amount of vanilla is needed because of the heavy cream’s floral notes. These details—along with Pointers for Success and precise charts—elevate Rose’s book to its self-described status: a culinary cake bible. And how was the cake, you may wonder? Absolutely heavenly.

through the pages. Three cakes immediately caught my eye: Triple Lemon Velvet Bundt Cake, Chocolate Domingo Chocolate Cake, and Whipped Cream Cake, which uses whipped heavy cream instead of butter in the batter. Rose says that these are her and Woody’s top favorites as well!

I chose the Whipped Cream Cake and began reading the headnote, in which she credits its origins. “I always love giving credit,” Rose says. “When people don’t give credit for people’s innovations, we lose the history of where things started and why they are the way they are.”

When it came to following the instructions, I learned to ignore the oven’s premature preheating beep and allowed the oven to preheat for at least 20 minutes. I began meticulously weighing my ingredients. Admittedly, separating and weighing the

WHIPPED CREAM CAKE

Makes 1 Bundt cake / Serves 8 to 10

This recipe was sent to me by Chef Anthony Stella, with a request to improve its texture. Although there is no butter, the amount of butterfat contained in the cream is considerably higher than the amount of butter in my basic butter cake. Reformulating the recipe to work in a Bundt pan did wonders for improving the texture. It is now one of my top favorite cakes.

Special Equipment: One 10-cup fluted tube pan, coated with baking spray with flour

- 2¼ cups (225 grams) bleached cake flour, sifted into the cup and leveled off
- 2 teaspoons (9 grams) baking powder
- ¾ teaspoon (4.5 grams) fine sea salt
- ¼ cup (60 grams/59 ml) egg yolks, from 3 (to 4) large eggs, room temperature
- ¼ cup plus 2 tablespoons (90 grams/89 ml) egg whites, from 3 large eggs, room temperature
- 1 teaspoon (5 grams/5 ml) pure vanilla extract
- 1½ cups (348 grams/355 ml) heavy cream, cold
- 1 cup plus 2 tablespoons (225 grams) sugar, preferably superfine

1. Twenty minutes or longer before baking, set an oven rack in the lower third of the oven. Set the oven at 375°F/190°C.
2. In a medium bowl, whisk together the flour, baking powder, and salt, then sift the mixture onto a piece of parchment to make it easier to incorporate.
3. In a 1-cup (237 ml) glass measure with a spout, lightly whisk the measured egg yolks and egg whites. Add the vanilla and whisk until lightly combined.
4. In the bowl of a stand mixer fitted with the whisk beater, whip the cream on medium-high speed until stiff peaks form when the beater is raised.
5. Starting on medium-low speed, gradually beat in the egg mixture and continue beating for 2 minutes. The mixture will thicken into mayonnaise consistency (if high-butterfat cream is used, it will be less thick.) Gradually beat in the sugar; it should take about 30 seconds to incorporate it.



6. Remove the bowl from the stand. Add half the flour mixture to the cream mixture and with a flat wire whisk, or the whisk from the stand mixer, stir and fold it in until most of the flour disappears. Add the rest of the flour mixture and continue folding and mixing until all traces of flour have disappeared. Finish with a silicone spatula, reaching to the bottom of the bowl.
7. Scrape the batter into the prepared pan. Run a metal spatula or dull knife blade through the batter to prevent large air bubbles, avoiding the bottom of the pan, and smooth the surface with a small spatula. The pan will be half full.
8. Bake for 25 to 35 minutes, or until a wooden toothpick inserted between the center tube and sides of the pan comes out completely clean and the cake springs back when pressed lightly in the center. The cake should start to shrink from the sides of the pan only after removal from the oven.
9. Let the cake cool in the pan on a wire rack for 10 minutes. Invert the cake onto a wire rack that has been lightly coated with nonstick cooking spray. Cool completely. Store airtight: room temperature, 3 days; refrigerated, 1 week; frozen, 3 months.

Recipe excerpted with permission from The Cake Bible by Rose Levy Beranbaum and Woody Wolston published by William Morrow, October 2024.

***pointers for success:** The bowl and beaters for the whipping cream should not be chilled because the eggs will not emulsify as readily if the whipped cream is too cold.

High (40 percent) butterfat heavy cream produces a finer, more tender crumb.

For the smoothest top crust, to eliminate bubbles from the airy batter, start filling the pan by spreading a little of the batter into the grooves of the pan and pressing it in with a silicone spatula. Then add the remaining batter.

***understanding:** Compared to a basic layer cake, this cake has about 18 to 25 percent more butterfat, depending on the fat content of the cream, and almost the same amount of water content. It also has one extra egg, balanced by less baking powder. A lower amount of vanilla is needed because of the floral quality of the cream.

***complementary adornments:** A light dusting of powdered sugar or whipped cream and berries. 🍓



bread.box

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HARVEST DELIGHTS

Date-Pecan Bread,
page 36

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY AARON CONRAD / STYLING BY MAGGIE HILL



Cranberry-Walnut
Bread, page 36

*Rustic autumn
breads filled with
buttery, crunchy
nuts and chewy
dried fruit*

For even more delicious
yeast bread recipes, plus tips
and tricks for working with yeast,
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DATE-PECAN BREAD

Makes 1 (9x5-inch) loaf

Enriching a bread dough with milk helps create a soft, tender crumb, and it adds a little sweetness. The caramellike taste of dates enhances the toasted pecans in every bite of this soft loaf.

- 3½ cups (445 grams) bread flour, plus more for dusting
- 2 tablespoons (24 grams) granulated sugar
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 1½ teaspoons (4.5 grams) kosher salt
- 1 cup (240 grams) warm whole milk (120°F/49°C to 130°F/54°C)
- 1 large egg (50 grams), room temperature
- 3 tablespoons (42 grams) unsalted butter, melted
- 2 tablespoons (42 grams) honey
- 1 cup (156 grams) whole pitted dates, chopped
- ¾ cup (85 grams) finely chopped toasted pecans
- 1 large egg white (30 grams), lightly beaten

1. In the bowl of a stand mixer fitted with the paddle attachment, beat bread flour, sugar, yeast, and salt at low speed until combined. Add warm milk; beat until a dough ball forms. Add egg, melted butter, and honey; beat until well combined.
2. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic and passes the windowpane test (see page 113), 12 to 15 minutes. Add dates and pecans; beat until well combined.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.
4. Spray a 9x5-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
5. Turn out dough onto a lightly floured surface. Gently pat dough into a 12x9-inch rectangle. Starting with one short side, roll up dough into a log, pressing seam to seal. Place log, seam side down, in prepared pan. Cover and let rise in a

warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.

6. Preheat oven to 350°F (180°C).
7. Brush egg white onto dough.
8. Bake until top is golden brown and an instant-read thermometer inserted in center registers 200°F (93°C), 45 to 50 minutes, loosely covering with foil after 25 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**We used Platinum® Yeast from Red Star®.*

CRANBERRY-WALNUT BREAD

Make 1 (13-inch) loaf

Many bread recipes call for adding a pan of water to the oven while baking. The steam from the water keeps the surface of your dough moist and flexible, delaying the crust formation during the early stages of baking so it can rise beautifully. This creates a more open interior and a crisper crust.

- 4¾ cups (603 grams) bread flour, plus more for dusting
- 4 teaspoons (12 grams) kosher salt
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 1 cup (128 grams) unsweetened dried cranberries
- 1 cup (113 grams) chopped toasted walnuts
- 2 cups (480 grams) warm water (105°F/41°C to 110°F/43°C)
- 2 tablespoons (42 grams) honey
- Semolina flour, for dusting
- 4 cups (960 grams) boiling water

1. In the bowl of a stand mixer, whisk together bread flour, salt, and yeast by hand; stir in cranberries and walnuts. Add 2 cups (480 grams) warm water and honey; using the paddle attachment, beat at low speed until a sticky dough forms, about 30 seconds.
2. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and

let stand in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours. Refrigerate for at least 2 hours or up to overnight.

3. Line a large baking sheet with parchment paper; dust parchment with semolina flour.
4. Heavily dust a work surface with bread flour; turn out dough. Using floured hands, lightly press dough into a 15x10-inch rectangle. Starting with one short side, roll up dough into a log, pressing edges to seal. Place log, seam side down, on prepared pan. Sprinkle top of dough with semolina flour. Loosely cover dough with a greased sheet of plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 1 to 1½ hours.
5. Position oven racks in bottom and center of oven. Preheat oven to 500°F (260°C). Score top of dough as desired. Place on center oven rack. Carefully place 4 cups (960 grams) boiling water in a baking pan on bottom oven rack.
6. Immediately reduce oven temperature to 425°F (220°C). Bake for 20 minutes. Loosely cover with foil to prevent excess browning, and bake until an instant-read thermometer inserted in center of loaf registers 200°F (93°C), 20 to 25 minutes more. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days. ♫

**We used Platinum® Yeast from Red Star®.*



baking with britney

autumn CAKES

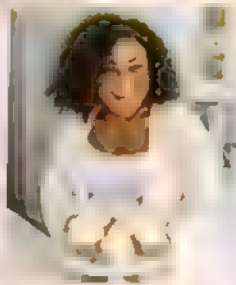
*Indulge in
some of my
favorite fall
flavors in
these decadent
desserts*

PHOTOGRAPHY, RECIPE DEVELOPMENT, AND STYLING BY
BRITNEY BROWN CHAMBERLAIN

Having visited more than 33 countries, Maryland-based Britney Brown-Chamberlain draws inspiration for her blog, *Britney Breaks Bread*, from each region she encounters, making Britney a deliciously welcome addition to our magazine as the *Bake from Scratch* 2024 contributing editor. Britney is releasing her debut cookbook, *Bake Until Golden Brown*, filled with her sweet and savory heirloom recipes, modern twists on classic desserts, and more. Order it now at hoffmanmediastore.com.

➔ Follow Britney on Instagram at [@britneybreaksbread](https://www.instagram.com/britneybreaksbread) and her website, britneybreaksbread.com.

bake until
golden brown





BLACK COCOA SWIRLED CHEESECAKE

Makes 1 (9-inch) cake

Rich, dark cocoa meets creamy, dreamy cheesecake. The luscious black cocoa cake base is a moist yet fluffy cake with velvety cheesecake marbled throughout, providing delicate ribbons of creamy goodness. To top it off, there's a smooth cream cheese layer bringing a tangy sweetness that complements the deep cocoa flavors. Sprinkle some crushed chocolate sandwich cookies on top for a delightful crunch and added chocolaty bliss!

Cake base:

- 1 cup (200 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (112 grams) vegetable oil
- 2 large eggs (100 grams), room temperature
- ¾ cup (180 grams) sour cream
- 1½ teaspoons (6 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- ¾ cup plus 1 tablespoon (75 grams) black cocoa powder*
- ½ teaspoon (2.5 grams) baking powder

- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (60 grams) whole milk

Cheesecake:

- 2 (8-ounce) packages (454 grams) cream cheese, room temperature
- ½ cup (100 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- ¼ cup (60 grams) sour cream, room temperature

- 6 cups (1,440 grams) water, boiled

Topping:

- 4 ounces (113 grams) cream cheese, softened
- 4 tablespoons (57 grams) salted butter, room temperature
- 1 cup (130 grams) confectioners' sugar
- ½ teaspoon (2 grams) vanilla extract

Garnish: 4 to 5 cream-filled chocolate cookie sandwiches*, crushed

1. Preheat oven to 325°F (170°C). Line bottom and sides of a 9-inch springform pan with parchment paper.

2. For cake base: In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, brown sugar, oil, and eggs at medium speed for 2 to 3 minutes. Add sour cream and vanilla, and beat until smooth. Add flour, cocoa, baking powder, baking soda, and kosher salt. Fold until combined.

3. In a small microwave-safe bowl, heat milk on high until bubbles form around the sides of the bowl, about 45 seconds. Add to batter, and stir until fully combined.

4. For cheesecake: Beat cream cheese in a large mixing bowl with an electric mixer on medium speed for 1 minute. Then add sugar, eggs, vanilla extract, and sour cream. Mix until combined and smooth, 1 to 2 minutes.

5. Spread three-fourths (about 3 cups or 778 grams) of cake batter into the prepared pan. Then spread half (about 1¾ cups or 359 grams) of the cheesecake mixture on top, leaving about a ½-inch border around the sides. Top with the remaining cake batter, and then top with the remaining cheesecake mixture.

6. Add the boiling water to a 13x9-inch baking dish or pan; place on the bottom rack of the oven. Place the springform pan on the middle rack of the oven.

7. Bake until the edges are set and the center is slightly jiggly, 65 to 70 minutes. Let the cake cool completely and then refrigerate it to set, at least 8 hours or overnight.

8. For topping: Combine cream cheese and butter in a bowl. Use an electric hand mixer to mix together on medium speed for 30 seconds and then add confectioners' sugar and vanilla. Mix until combined and smooth, about 1 minute. Spread on top of cold cheesecake, and top with crushed chocolate cookies sandwiches, if desired. Refrigerate in an airtight container for up to 3 days. Best served cold.

**I used Modern Mountain Baking Company Black Cocoa Powder and Oreos.*

APPLE BUTTER SWIRL POUND CAKE

Makes 1 (12-cup) Bundt cake

This apple butter-swirled pound cake is the ultimate autumn treat! It's a buttery, rich pound cake, delicately marbled with

a rich apple butter swirl that infuses every bite with the sweet, spiced essence of fresh apples. The cake is complemented by a drizzle of warm cinnamon glaze, adding a fragrant and cozy finish. Each slice offers a blend of flavors and textures, making it the perfect dessert to savor on a crisp fall day.

Batter:

- 1 cup (227 grams) salted butter, room temperature
- ½ cup (113 grams) butter-flavored shortening
- 3 cups (600 grams) granulated sugar
- 6 large eggs (300 grams), room temperature
- 1 tablespoon (13 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt
- 3 cups (375 grams) all-purpose flour
- 1 cup (240 grams) sour cream, room temperature

Filling:

- 1 cup (272 grams) apple butter*
- 1 tablespoon (8 grams) all-purpose flour
- 1 teaspoon (2 grams) ground cinnamon

Glaze:

- 2 cups (240 grams) confectioners' sugar
- ⅓ to ½ cup (80 to 120 grams) heavy whipping cream
- 1 to 2 tablespoons (15 to 30 grams) water
- 1 teaspoon (2 grams) ground cinnamon
- 1 teaspoon (4 grams) vanilla extract
- Pinch kosher salt

1. Preheat the oven to 325°F (170°C). Spray a 12-cup Bundt pan with baking spray with flour.
2. For batter: In the bowl of a stand mixer fitted with the paddle attachment, cream together butter and butter-flavored shortening for 2 minutes and then add the sugar and continue to cream together for 3 minutes until light and fluffy.
3. Scrape down the sides of the bowl and begin adding eggs, one at a time, ensuring that each egg is fully incorporated prior to adding the next, 20 to 30 seconds between each addition; after the addition of the third egg, scrape down the sides of the bowl and continue to add the remainder of the eggs. Once all of the eggs are added, add the vanilla

extract and kosher salt and mix until just combined, 10 to 15 seconds.

4. Add half of the flour, and mix until combined, about 15 seconds. Add the sour cream; scrape down the sides of the bowl, and mix until combined, about 15 seconds. Add the remainder of the flour; scrape down the sides of the bowl, and mix for about 30 seconds.

5. For filling: Add apple butter to a piece of cheesecloth, and gently squeeze to remove as much moisture as possible. You should have about ¼ cup (about 70 grams), and the apple butter should be paste-like when it's ready to use.

6. Add apple butter, ½ cup (113 grams) cake batter, flour, and cinnamon to a small bowl. Whisk everything together until combined.

7. Add three-fourths of the remaining pound cake batter (about 5½ cups or 1,296 grams) to the Bundt pan. Use the back of a spoon to create a 1-inch wide, 1-inch-deep well in the center of batter all around the pan. Add the apple butter mixture to the well and then cover with the remaining pound cake batter.

8. Bake until a wooden pick inserted near the center comes out clean, 60 to 75 minutes. Let the cake cool in the pan for 15 minutes and then remove onto a wire rack to cool completely.

9. For glaze: Once the pound cake is cooled, whisk together all of the glaze ingredients in a bowl, and pour on top of the cooled cake. Store in an airtight container for up to 3 days. 🍂

**I used Musselman's Apple Butter.*



baking school in-depth

CARAMEL CAKE

*Discover the
timeless charm of
this swoon-worthy
Southern staple*

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD AND KATIE MOON DICKERSON / STYLING BY SIDNEY BRAGIEL



Caramel cake is a beloved gem in Southern culture, treasured for its luscious layers of soft, buttery cake embraced by a decadent caramel icing that firms up at room temperature, creating a delicate crunch with every bite. The icing comes together easily, thanks to the deep flavor of brown sugar, already infused with the essence of caramel. Achieve the perfect texture with just a touch of milk, butter, and cream while salt and vanilla provide balance and complexity. If you're anxious about the cake being overly sweet, don't worry. The magic of caramel is its trace of bitterness, adding a captivating depth that makes each bite simply irresistible.

CARAMEL LAYER CAKE

Makes 1 (9-inch) cake

Indulge in the sweet nostalgia of Southern baking with this irresistible caramel cake. Each bite is a masterpiece of buttery layers enrobed in a decadent caramel coating. The cake is best kept well-covered at room temperature and devoured within three days of being assembled. Leftovers should be wrapped well and refrigerated for up to one week. Whether enjoyed freshly iced or chilled, this timeless treat is perfect for any special occasion.

1 cup (227 grams) unsalted butter, softened
2½ cups (533 grams) granulated sugar
¼ cup (75 grams) neutral oil
4 large eggs (200 grams), room temperature
2½ teaspoons (10 grams) vanilla extract
3⅔ cups (458 grams) all-purpose flour
3½ teaspoons (17.5 grams) baking powder
1 teaspoon (3 grams) kosher salt
1½ cups (320 grams) whole buttermilk, room temperature
Cooked Caramel Icing (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 3 (9-inch) round cake pans with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and oil at medium speed until fluffy, 3 to 4 minutes, stopping to scrape bottom and sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a large bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter among prepared pans (about 600 grams each), smoothing tops with a small offset spatula. Tap pans on a kitchen towel-lined counter several times to settle batter and release any air bubbles; smooth tops again, if necessary.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Level cooled cake layers, if desired. Place 1 cake layer on a serving plate. Working quickly, pour and spread 1 cup (300 grams) Cooked Caramel Icing onto cake layer. Top with second cake layer; pour and spread 1 cup (300 grams) icing onto cake layer. Top with remaining cake layer. Pour remaining icing on top of cake, letting it run down sides, gently smoothing with an offset spatula. Let stand until icing is cool and set.

**pro tips*

Work quickly, and don't fuss too much with the icing as it sets. It will feather, become crusty, and pull away from the cake layers.

If the icing has set too much before you pour it, reheat it in the top of a double boiler, stirring occasionally. Alternatively, heat on high in a microwave-safe bowl in 30-second intervals, stirring well between each, until icing is smooth and pourable.



COOKED CARAMEL ICING

Makes about 4 cups

3 cups (660 grams) firmly packed light brown sugar*
1½ cups (340 grams) unsalted butter, room temperature
½ cup (120 grams) whole milk
½ cup (120 grams) heavy whipping cream
1 teaspoon (3 grams) kosher salt
1 teaspoon (4 grams) vanilla extract
2½ cups (300 grams) confectioners' sugar

1. In a medium saucepan, bring brown sugar, butter, milk, cream, and salt to a boil over medium heat, stirring frequently; cook, stirring frequently, until an instant-read thermometer registers 230°F (110°C) to 235°F (113°C), 7 to 10 minutes. Remove from heat.
2. Pour caramel into the heatproof bowl of a stand mixer fitted with the whisk attachment. (See Note.) Slowly increase mixer speed to medium-low. Add vanilla, beating until combined. Gradually add confectioners' sugar, beating until combined. Scrape bottom and sides of bowl. Beat at medium-high speed until smooth and well combined, 20 to 30 seconds. Use immediately while still warm.

*We used C&H® Light Brown Sugar.

Note: Do not use a glass stand mixer bowl; it cannot withstand the high temperature of the caramel.



Kitchen Confidants

Here are a few standout tools to help you make the perfect caramel cake

THE PERFECT POUR: Pouring caramel icing onto the cake is a breeze when you use a **measuring cup** with a pouring spout and sturdy handle. Say goodbye to messy spills and hello to effortless pouring so that every last drop of decadent caramel goodness is on your cake and not all over your kitchen.

PETITE AND POWERFUL: An **offset spatula**'s slender, angled blade gives you optimal control, making it easier to achieve a smooth top when spreading the caramel icing between the layers and evenly coating the top and sides of the cake.

SPOT ON: An **instant-read thermometer** eliminates guesswork when making the caramel icing. As soon as the thermometer registers anywhere from 230°F (110°C) to 235°F (113°C), the icing is ready for whipping.

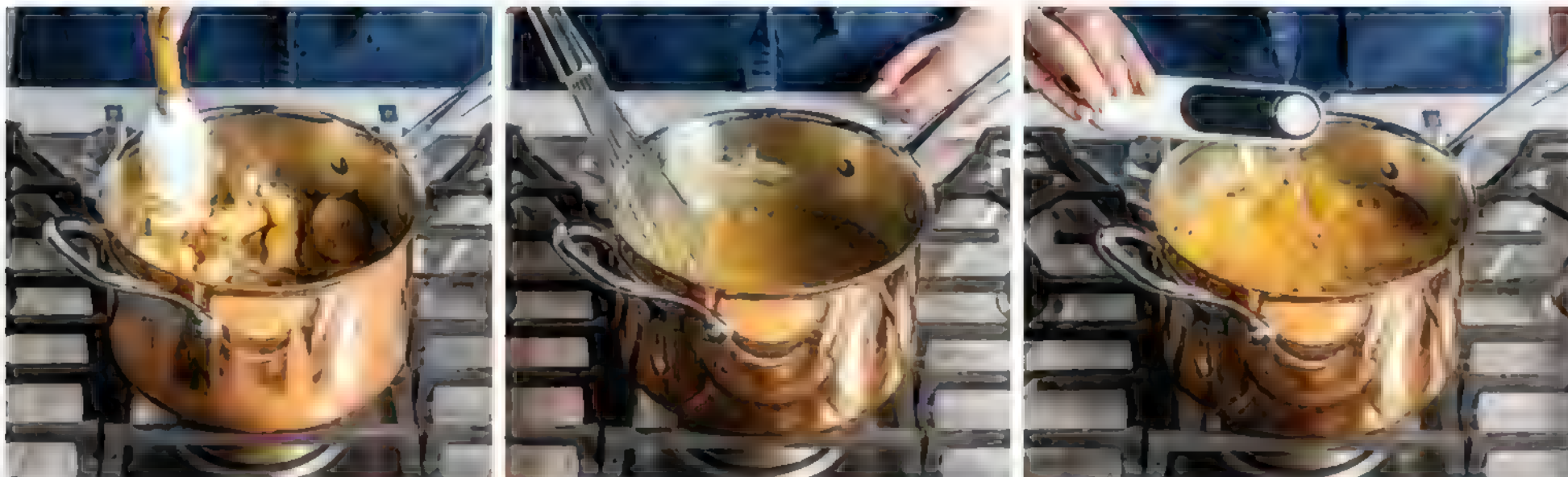
RULE THE ROUNDS: When it comes to desserts, height always makes a statement. This cake, boasting three towering layers of buttery goodness, is anything but basic. Its impressive stature is owed to **round cake pans**, a staple among our essential baking tools.

COOL IT: A **wire rack** allows air to circulate around the cake layers, ensuring they cool quickly and evenly on all sides. Elevating the layers on wire racks allows air to flow underneath, preventing them from becoming soggy by trapping steam.

The Art of Creating Caramel Icing

Caramel icing is the crowning glory of caramel cake, enhancing the cake with its luxurious flavor and texture. Once set, it delicately shatters with every bite, revealing tender, buttery cake layers generously filled with even more heavenly icing. Follow a few simple rules and you'll be on your way to caramel cake perfection.





CHILL OUT: Warm cake will make the icing slide around, so make sure your cake layers are completely cool before you even think about making the icing.

PREPARATION IS KEY: Gather all your ingredients and equipment before you start. Once you begin making the icing, things move quickly, so having everything within arm's reach is essential.

SPREAD THE LOVE: A measuring cup is your best friend here, allowing you to easily pour the smooth icing onto the layers without it ending up all over your countertop. Work quickly and confidently before the icing has a chance to harden.

LET IT SET: Allow your finished cake to set for a bit before slicing into it. This gives the caramel icing a chance to firm up, making for cleaner slices and a more polished appearance.





To the Rescue

If your icing *does* harden and become grainy (it happens!), don't panic. Save it by using a double boiler over low heat and stirring occasionally. The steam from the water under the bowl and the periodic stirring will heat the icing just enough to keep it perfectly smooth and pourable. Alternatively, heat icing in a microwave-safe bowl on high in 30-second intervals, stirring well between intervals. Crisis averted!







Assembling the Layers

Once the cake layers and the icing are made, it's time to assemble the cake

Level cooled cake layers, if desired. Place 1 cake layer on a serving plate. Working quickly, pour and spread 1 cup (300 grams) Cooked Caramel Icing onto cake layer. Top with second cake layer; pour and spread 1 cup (300 grams) icing onto cake layer. Top with remaining cake layer. Pour remaining icing around top of cake, letting it run down sides, gently smoothing with an offset spatula. Let stand until icing is cooled and set.





Simple Slicing Secrets

After investing hours in creating a stunning layer cake, you deserve a flawless presentation every time. Now, with a simple slicing trick, you can achieve that picture-perfect look effortlessly. Instead of the traditional wedge slices, try cutting a horizontal slab across about one-third of the cake. Then slice that slab into 1-inch-wide strips, creating elegant columns of cake. Each layer stays pristine while the filling and icing stay right where they belong. So, impress your guests with expertly sliced layer cakes and seemingly endless servings. 🍰

PUMPKIN *perfection*

*Embrace the
versatility of
this favorite
fall gourd*



PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD AND KATIE MOON DICKERSON / STYLING BY SIDNEY BRAGIEL

Pumpkin Basque
Cheesecake
page 62





Pumpkin Soda Bread Rolls
page 56

Glazed Pumpkin
Spice Scones,
page 55





GLAZED PUMPKIN SPICE SCONES

Makes 12 scones

Using cold cream helps keep the butter from melting as you work the dough and creates a flakier crumb structure. With delicious warm spices and sweet squash flavor, these scones will become your quick fall treat on repeat.

- 4 cups (500 grams) all-purpose flour, plus more for dusting
- ½ cup (100 grams) granulated sugar
- 3 tablespoons (45 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- 2 to 2½ teaspoons (4 to 5 grams) pumpkin pie spice, divided
- 1¼ cups (284 grams) cold unsalted butter, cubed
- 1 (15-ounce) can (425 grams) pumpkin
- 7 to 8 tablespoons (105 to 120 grams) plus ⅓ cup (80 grams) cold heavy whipping cream, divided
- 2 teaspoons (8 grams) vanilla extract, divided
- 1 large egg (50 grams), lightly beaten
- 2 cups (240 grams) confectioners' sugar

1. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, granulated sugar, baking powder, salt, and 1½ teaspoons (3 grams) pie spice. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly. Add pumpkin, ⅓ cup (80 grams) cold cream, and ½ teaspoon (2 grams) vanilla, stirring with a fork just until a shaggy dough forms; knead dough in bowl until it fully comes together.
3. Turn out dough onto a lightly floured surface, and gently knead, fold, and rotate dough until smooth. (Dough will still be soft.) Divide dough in half. Pat half of dough into a 7-inch circle (about 1 thick). Cut into 6 triangles. Place on prepared pan. Repeat with remaining dough. Freeze until firm, about 30 minutes.
4. Preheat oven to 375°F (190°C).
5. In a small bowl, whisk together egg and 1 tablespoon (15 grams) cold cream. Brush egg wash on top of scones.
6. Bake until golden brown and a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack.
7. In a medium bowl, whisk together confectioners' sugar, 6 tablespoons (90 grams) cold cream, and remaining 1½ teaspoons (6 grams) vanilla until smooth. Spoon and spread desired amount of glaze onto cooled scones. For optional spiced glaze, stir remaining ½ to 1 teaspoon (1 to 2 grams) pie spice and up to remaining 1 tablespoon (15 grams) cold cream into remaining glaze until desired color and consistency are reached. Drizzle onto scones; let stand until glaze is set. Store in an airtight container for up to 3 days.

PUMPKIN SODA BREAD ROLLS

Makes 12 rolls

Pepitas, a type of shelled pumpkin seed, are sprinkled on top for an added layer of texture as well as to complement the pumpkin with their slightly sweet and subtle nutty flavor.

- 6 cups (750 grams) all-purpose flour, plus more for dusting
 - ⅓ cup (66 grams) granulated sugar
 - 2 teaspoons (10 grams) baking soda
 - 2 teaspoons (6 grams) kosher salt
 - ½ cup (65 grams) roasted salted pepitas, plus more for sprinkling
 - ½ cup (50 grams) old-fashioned oats, plus more for sprinkling
 - 1 (15-ounce) can (425 grams) pumpkin
 - 1¼ cups (300 grams) whole buttermilk
 - ¼ cup (57 grams) unsalted butter, melted
- Smoky Mascarpone Spread (recipe follows)

1. Preheat oven to 375°F (190°C). Line rimmed baking sheets with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking soda, and salt; stir in pepitas and oats.
3. In a medium bowl, whisk together pumpkin, buttermilk, and melted butter. Stir pumpkin mixture into flour mixture until a shaggy dough forms. Gently knead dough in bowl just until it comes together.
4. Turn out dough onto a lightly floured surface. Divide into 12 portions (about 140 grams each). Roll each portion into a ball, and place at least 1½ inches apart on prepared pans. Using a sharp knife, deeply score top of each roll with a “X.” Sprinkle pepitas and oats on top, gently pressing to adhere.
5. Bake until rolls are golden brown and an instant-read thermometer inserted in center registers at least 205°F (96°C), 20 to 25 minutes. Let cool on pans for 5 to 10 minutes. Serve warm with Smoky Mascarpone Spread. Store in an airtight container for up to 3 days.

*pro tip

This recipe is easily halved if you prefer a smaller batch, and the baked rolls freeze well, too. Let them thaw in the refrigerator and then reheat in a 300°F (150°C) oven.

SMOKY MASCARPONE SPREAD

Makes 1 cup

- 1 (8-ounce) package (226 grams) mascarpone cheese*, room temperature
- 1 tablespoon (14 grams) olive oil
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ½ teaspoon (1 gram) smoked paprika
- ¼ teaspoon ground red pepper

1. In a small bowl, stir together all ingredients until smooth. Refrigerate in an airtight container for up to 1 week.

**We used BelGioioso® Mascarpone Cheese.*

PUMPKIN ROULADE

Makes 1 (16- to 17-inch) cake roll

When creating a roulade, it's important to always roll the cake up while it's warm. The heat and moisture of the cake help keep the crumbs together so it doesn't crack as you roll it. Once cooled, the cake will retain its curl and easily roll back up after it's filled.

- 1½ cups (156 grams) all-purpose flour
 - 2 teaspoons (10 grams) baking powder
 - 2 teaspoons (4 grams) ground cinnamon
 - 1½ teaspoons (3 grams) pumpkin pie spice
 - ¾ teaspoon (2.25 grams) kosher salt
 - ½ teaspoon (2.5 grams) baking soda
 - 5 large eggs (250 grams), room temperature
 - 1 cup (244 grams) canned pumpkin
 - ¾ cup (150 grams) granulated sugar
 - ¾ cup (165 grams) firmly packed light brown sugar
 - 1½ teaspoons (6 grams) vanilla extract
- Confectioners' sugar, for dusting
- Cream Cheese Filling (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 17x12¼-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; spray parchment.
2. In a medium bowl, whisk together flour, baking powder, cinnamon, pie spice, salt, and baking soda.

3. In a large bowl, whisk eggs until frothy. Whisk in pumpkin, granulated sugar, brown sugar, and vanilla until combined. Gradually add flour mixture, whisking until just combined. Spread batter into prepared pan.

4. Bake until cake springs back when lightly pressed in center and a wooden pick inserted in center comes out clean, about 15 minutes. (Do not overbake.) Immediately run a thin knife around edges of cake to loosen. Evenly dust surface of cake with confectioners' sugar, and place a clean kitchen towel on top of cake. Top with a large baking sheet or cutting board, and invert cake onto towel; gently peel off parchment. Dust confectioners' sugar onto cake. Starting with one long side, gently roll up cake and towel together. Place, seam side down, on a wire rack, and let cool completely.
5. Carefully unroll cooled cake. Spread Cream Cheese Filling onto cake, leaving a ¼-inch border on long side that is bottom seam. Gently reroll cake and filling without towel. Carefully transfer roulade to a baking sheet or serving platter, and refrigerate until filling is set, about 20 minutes, or until ready to serve.
6. Just before serving, trim ¼ to ½ inch off ends of roulade, if desired. Garnish with confectioners' sugar, if desired. Refrigerate in an airtight container for up to 3 days.

CREAM CHEESE FILLING

Makes about 2½ cups

- 1 (8-ounce) package (226 grams) cream cheese, softened
- ½ cup (60 grams) confectioners' sugar
- 1 teaspoon (4 grams) vanilla extract
- 1 cup (240 grams) cold heavy whipping cream

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream cheese, confectioners' sugar, and vanilla at medium-high speed until fluffy, 1 to 2 minutes, stopping to scrape bottom and sides of bowl. With mixer on medium-low speed, add cold cream in a slow, steady stream; scrape sides of bowl. Increase mixer speed to medium-high, and beat until well combined and stiff peaks form. Use immediately.



Pumpkin
Roulade,
page 56

Save Your Squash

If your recipe does not use a full can of pumpkin, fear not. It freezes well, so you can keep it on hand for other uses, like homemade pumpkin butter! For every 1 cup (244 grams) canned pumpkin, combine it in a saucepan with $\frac{1}{4}$ cup (50 grams) granulated sugar, 1 teaspoon (2 grams) pumpkin pie spice, and 1 teaspoon (5 grams) fresh lemon juice, and cook over low heat, stirring frequently, until it has thickened and turned a rich brown color. Refrigerate in an airtight container for up to 1 month.

Pumpkin
Snickerdoodle Bars,
page 62





JUMBO PUMPKIN-PECAN SWEET ROLLS

Makes 6 large rolls

Pouring heavy cream onto your rolls before baking gives them a meltingly soft and fluffy texture and creates a delicious syrup in the bottom of the pan as the filling melts and mixes in. Top these giant rolls with a generous swath of frosting and toasted nuts for an epic autumnal indulgence.

Dough:

- $\frac{3}{4}$ cup (180 grams) whole milk
- $\frac{3}{4}$ cup (183 grams) canned pumpkin
- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
- 4 cups (500 grams) all-purpose flour, plus more for dusting
- $\frac{1}{4}$ cup (55 grams) firmly packed light brown sugar
- $2\frac{1}{2}$ teaspoons (7.5 grams) kosher salt
- $2\frac{1}{4}$ teaspoons (7 grams) instant yeast*
- $\frac{1}{4}$ teaspoon ground nutmeg
- 1 teaspoon (4 grams) vanilla extract

Filling:

- $\frac{2}{3}$ cup (147 grams) firmly packed light brown sugar
- $\frac{1}{2}$ cup (113 grams) unsalted butter, room temperature
- 1 tablespoon (6 grams) pumpkin pie spice
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{3}{4}$ cup (84 grams) chopped pecans
- $\frac{1}{4}$ cup (60 grams) heavy whipping cream

Frosting:

- 1 (8-ounce) package (226 grams) cream cheese, softened
- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
- 2 tablespoons (42 grams) maple syrup
- $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract
- 3 to 4 tablespoons (21 to 28 grams) confectioners' sugar, divided

Garnish: toasted finely chopped pecans

1. For dough: In a small saucepan, heat milk, pumpkin, and butter over medium-low heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).



**cover
recipe**

2. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, brown sugar, salt, yeast, and nutmeg by hand. Add warm milk mixture and vanilla; using the paddle attachment, beat at low speed until combined, about 1 minute. With mixer on low speed, gradually add remaining 2 cups (250 grams) flour, beating until a shaggy dough forms. Scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at medium-low speed until dough becomes smooth and elastic, 12 to 15 minutes. (Dough will be tacky but should not stick to sides of bowl.) Turn out dough onto a clean surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour. (Alternatively, refrigerate dough overnight. Punch down dough, and let stand at room temperature for 30 minutes before shaping).

5. For filling: In a small bowl, stir together brown sugar, butter, pie spice, and salt until smooth.

6. Lightly spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over all sides of pan.

7. Lightly punch down dough, and turn out onto a lightly floured surface. Roll into an 18x12-inch rectangle with one short side facing you. Spread butter

mixture onto dough, leaving a $\frac{1}{4}$ -inch border on one short side. Sprinkle pecans onto butter mixture. Starting with short side opposite border, roll up dough into a log, pinching seam to seal. Trim ends. Cut log into 6 slices (about 2 inches each). Place slices, cut side up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

8. Preheat oven to 350°F (180°C).

9. Pour cream all over rolls.

10. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), about 30 minutes. Let cool in pan for 20 minutes. Using excess parchment as handles, remove from pan, and let cool for 10 minutes on a wire rack.

11. For frosting: In the bowl of stand mixer fitted with the whisk attachment, beat cream cheese and butter at medium speed until smooth and creamy, stopping to scrape bottom and sides of bowl. Beat in maple syrup and vanilla. Add 3 tablespoons (21 grams) confectioners' sugar, beating until thick, smooth, and spreadable; beat in remaining 1 tablespoon (7 grams) confectioners' sugar, if needed.

12. Spread frosting onto warm or room temperature rolls. Garnish with pecans, if desired. Store in an airtight container for up to 3 days.

**We used Red Star® Quick-Rise Instant Yeast.*

*pro tip

For 12 smaller rolls, roll the dough in step 7 starting with one long side. Cut into 12 slices, about 1½ inches thick. Bake as directed.



PUMPKIN BASQUE CHEESECAKE

Makes 1 (9-inch) cake

This style of cheesecake was created by Chef Santi Rivera at his family's restaurant, La Viña, in the Basque region of Spain. Baked at a higher temperature than American-style cheesecake, this version develops a deeply caramelized, almost burnt top crust that conceals a smooth, custard-like interior. Basque-style cheesecake is traditionally served still warm or at room temperature, without toppings or accompaniments, as two small slices.

- 4 (8-ounce) packages (907 grams) cream cheese, softened
- 1½ cups (250 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- 5 large eggs (250 grams), room temperature
- 2 large egg yolks (37 grams), room temperature
- 1½ cups (300 grams) heavy whipping cream
- 1½ cups (305 grams) canned pumpkin
- 2 teaspoons (8 grams) vanilla extract
- ¼ cup (31 grams) all-purpose flour
- 1½ teaspoons (3 grams) pumpkin pie spice

1. Preheat oven to 425°F (220°C). Lightly spray a 9-inch springform pan with cooking spray. Line pan with 2 (16x12-inch) pieces of parchment paper layered crisscross, folding excess over sides of pan.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cream cheese at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add sugar and salt; beat at low speed just until smooth and combined, about 1 minute. Add eggs and egg yolks, one at a time, beating until combined after each addition and stopping to scrape sides of bowl.
3. In a medium bowl, whisk together cream, pumpkin, and vanilla. With mixer on low speed, add cream mixture to cream cheese mixture in a slow, steady stream; gradually increase mixer speed to medium, and beat until well combined, about 1 minute, stopping to scrape sides of bowl. Sift flour and pie spice onto batter; beat until just combined. (See Pro Tip.) Pour batter into prepared pan. Gently tap sides of pan 2 to 3 times to release any large air bubbles.

4. Bake until top is deep golden brown and an instant-read thermometer inserted in center registers 150°F (66°C) to 155°F (68°C), 45 to 50 minutes. Let cool in pan on a wire rack for 30 minutes.
5. For traditional serving, remove sides of pan, and serve warm or at room temperature on parchment paper. Alternatively, let cool completely, and refrigerate until cold and set, at least 3 hours, or up to overnight. Refrigerate in an airtight container for up to 3 days.

*pro tip

After adding the dry ingredients, blend the batter with an immersion blender. Though not essential, it will help get rid of any stubborn lumps of cream cheese and flour for a smoother texture.

PUMPKIN SNICKERDOODLE BARS

Makes about 18 bars

With the gooey, chewy texture of a blondie and the lightness and soft bite of a cake, these bars are the best of both worlds.

Dough:

- 1 cup (227 grams) unsalted butter
- 3¾ cups (469 grams) all-purpose flour
- 2 teaspoons (4 grams) ground cinnamon
- 1½ teaspoons (7.5 grams) baking powder
- 1½ teaspoons (7.5 grams) baking soda
- 1¼ teaspoons (3.75 grams) kosher salt
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 1 (15-ounce) can (425 grams) pumpkin
- 2¾ cups (587 grams) firmly packed light brown sugar*
- 1 tablespoon (13 grams) vanilla extract

Topping:

- ½ cup (100 grams) granulated sugar
- 1 tablespoon (6 grams) ground cinnamon
- 2 tablespoons (16 grams) all-purpose flour

1. Preheat oven to 325°F (170°C). Lightly spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. For dough: In a medium light-colored skillet, melt butter over medium heat. Cook, stirring or swirling skillet frequently, until butter turns a medium-brown color and has a nutty aroma. Pour butter into a large heatproof bowl, and let cool for 10 to 15 minutes.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, baking soda, salt, nutmeg, and cloves.
4. Whisk pumpkin, brown sugar, and vanilla into browned butter until well combined. Gradually stir in flour mixture until just combined and no dry streaks remain. Spread half of batter into prepared pan.
5. For topping: In a small bowl, whisk together granulated sugar and cinnamon.
6. In another small bowl, whisk together flour and half of cinnamon sugar. Sprinkle flour mixture onto batter. Spoon remaining batter onto flour mixture, and gently spread into an even layer. Sprinkle with remaining cinnamon sugar.
7. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 45 to 50 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 3 days. »

*We used C&H® Light Brown Sugar.





Double Chocolate Ginger Viennese Fingers, page 68

*Edd Kimber, the first-ever winner of The Great British Bake Off,
invites you to share in the magic of baking in smaller, intimate
portions in his latest cookbook, Small Batch Cookies*

COOKIE



Single Serve Pecan
Butterscotch Cookie,
Small Batch Cookies
p. 164

CRAVINGS

BY AMBER WILSON / PHOTOGRAPHY BY EDD KIMBER



Reverse Chocolate
Chip Cookies,
Small Batch Cookies
p. 122

Edd Kimber is a baker and food writer based in London, England. He is the author of *The Boy Who Bakes* (2011), *Say It with Cake* (2012), *Patisserie Made Simple* (2014), *One Tin Bakes* (2020), *One Tin Bakes Easy* (2021), and the Sunday Times best-selling *Small Batch Bakes* (2022). His latest cookbook, *Small Batch Cookies*, is available September 17.

➔ Find Edd on Instagram at @theboywhobakes, on Substack (eddkimber.substack.com), and on his website, theboywhobakes.co.uk.





Lemon Custard Creams, *Small Batch Cookies* p. 115

Edd Kimber's recipes are the culinary equivalent of slipping into a favorite cozy sweater—reliable, comforting, and always there when you need them. In his latest book, the fourth in his “useful baking series,” you’ll find exactly what you expect: accessible, dependable recipes that bring comfort with every bite. “I call them ‘useful’ because my aim with these books was to remove specific barriers to entry, the requirement to own huge amounts of bakeware and the expense of ingredients and the large batch sizes normally found in baking recipes,” says Edd.

The idea of small-batch baking was born during COVID-19 lockdown. “When we were stuck at home, I was still baking, but it was harder to share that baking with others. Naturally, I started making smaller batches that my boyfriend and I could share or smaller batches I could share with neighbors,” Edd explains. “That period of time made people realize that baking can fit into our lives not just for the big birthday party or holiday meals; it can be the date night dessert for

two, a cookie for one when a craving hits. Baking books had generally ignored this style, and it felt like the right moment to share my love of small-batch baking.”

Each of the six chapters in his latest cookbook is themed around delightful textures and flavors, such as “Soft & Sumptuous,” “Crisp & Crunchy,” and “Ooey Gooley.” From Edd’s current obsession—Malted Black and White Cookies—to ingenious techniques like toasting flour to bring out its nutty essence and enhancing browned butter with milk powder, these recipes are perfect for a cozy gathering on a rainy Wednesday evening or satisfying those late-night solo cookie hankerings.

Edd’s recipes remind us to savor the simple joys of life with a heartfelt mission to spread happiness through baking. As he puts it, “I like to think my purpose is to spread the joy of baking, to help people find a little bright spot in their week, to give them the confidence to bake, to make it as approachable as possible.”



PISTACHIO EGG YOLK SHORTBREAD WITH BERRY GLAZE

Makes 6

These vibrant cookies use a traditional method that seems to have fallen out of fashion but which makes for a particularly tender shortbread—the cookies are made with the yolks from hard-boiled eggs. The egg yolk helps to prevent excess gluten development and results in a lighter, more melt-in-the-mouth texture.

- 65 grams (2¼ ounces/¼ cup + 1 teaspoon) unsalted butter, at room temperature
- 40 grams (1½ ounces/3½ tablespoons) caster (superfine or granulated) sugar
- Zest of ½ lemon
- Pinch of fine sea salt
- ½ teaspoon vanilla bean paste
- 1 large egg, hard-boiled
- 100 grams (3½ ounces/¾ cup + 1 tablespoon) plain (all-purpose) flour
- 25 grams (1 ounce/scant ¼ cup) finely chopped pistachios

FOR THE BERRY GLAZE

- 25 grams (1 ounce) raspberries
- 60 grams (2¼ ounces/½ cup) icing (powdered) sugar, sifted
- Pinch of fine sea salt
- 10 grams (¼ ounce/1 heaped tablespoon) roughly chopped pistachios

1. To make the shortbread, add the butter, sugar, lemon zest, salt and vanilla to a mixing bowl and, using an electric hand mixer, beat together until combined, about 2 minutes. Scoop the egg yolk from the egg, then add to the butter mixture and beat for a further 2–3 minutes until pale and fluffy, and no lumps of egg yolk remain. Add the flour and pistachios and mix on low speed just until a crumbly dough is formed.
2. Tip the mixture out onto the work surface and use your hands to bring it together as a uniform dough. Shape the dough into a log that has a diameter of about 6cm (2½ inches). Wrap the dough in clingfilm (plastic wrap) or a reusable alternative and refrigerate for at least 1 hour, or until firm.
3. Preheat the oven to 170°C (150°C Fan) 325°F, Gas Mark 3½, and line a

baking tray (sheet pan) with parchment paper.

4. Using a sharp paring knife, slice the log of dough into 6 equal pieces [about ⅓ inch/0.8cm thick] and place on the prepared baking tray. Bake for 20–22 minutes, rotating halfway through baking, or until the edges of the shortbread are golden. To ensure the shortbread is fully baked, carefully flip one of the cookies over. If the base is evenly browned, the cookies are fully baked. If the centre looks a little dark, almost like it is a little damp, bake for a few minutes more. Remove and allow to cool before glazing.

5. To make the glaze, push the berries through a fine mesh sieve. You should end up with about 15 grams (½ ounce) worth of raspberry purée. Mix the purée together with the icing sugar and salt until you have a thick glaze. Dip the tops of the cookies into the glaze and sprinkle with the chopped pistachios. Set the cookies on the baking tray until the glaze sets.

6. If stored in a sealed container, these cookies will keep for 2–3 days.

DOUBLE CHOCOLATE GINGER VIENNESE FINGERS

Makes 6

When I was a kid, the Viennese finger was always one of the first things I would reach for when presented with a variety box of biscuits. These buttery and crisp cookies, dipped in a little chocolate, were heaven to me. Now as an adult this version has my heart. This buttery cookie is made with cocoa to make it extra chocolatey and the filling is no longer a simple buttercream: it is infused with ginger to make it a little more sophisticated than the original. But it's still coated in chocolate, of course.

- 95 grams (3¼ ounces/⅓ cup + 2 tablespoons) unsalted butter, very soft
- ¼ teaspoon vanilla extract
- 35 grams (1¼ ounces/5 tablespoons) icing (powdered) sugar
- 75 grams (2½ ounces/½ cup + 1½ tablespoons) plain (all-purpose) flour
- 15 grams (½ ounce/3 tablespoons) cocoa powder
- 1 tablespoon cornflour (cornstarch)
- Pinch of fine sea salt

FOR THE FILLING AND COATING

- 25 grams (1 ounce/2 tablespoons) unsalted butter, at room temperature
- 50 grams (1¾ ounces/¼ cup + 3 tablespoons) icing (powdered) sugar
- Pinch of fine sea salt
- 10 grams (¼ ounce/1 heaped tablespoon) finely diced stem ginger, plus 1 tablespoon syrup from the jar
- 100 grams (3½ ounces) dark chocolate, melted

1. Line a baking tray (sheet pan) with parchment paper. In a large bowl, beat together the butter, vanilla and icing sugar until soft and creamy, 2–3 minutes. It is very important that the butter starts at room temperature and the texture is very soft and creamy before you add the flour, otherwise the dough is hard to pipe. Sift in the flour, cocoa powder, cornflour and salt and mix with a spatula until an evenly combined dough is formed.
2. Scrape the dough into a piping bag fitted with a round star tip and pipe 7cm (2¾in) long strips onto the prepared baking tray. Chill the piped cookies for 20 minutes.
3. Preheat the oven to 180°C (160°C Fan) 350°F, Gas Mark 4.
4. Bake for about 12 minutes, or until they look dry. Remove the tray from the oven and set aside until fully cool.
5. For the filling, add the butter, icing sugar and salt to a bowl and beat together until light and fluffy, about 5 minutes. Add the stem ginger and the syrup and beat briefly until evenly distributed. Pipe or spread a layer of buttercream onto the bottom of half the cookies and sandwich together with a second cookie. To decorate, dip the cookies halfway into the melted chocolate, allowing any excess chocolate to drip back into the bowl. Set the chocolate-coated cookies back on the baking tray and refrigerate until the chocolate is set.
6. If stored covered, these cookies will keep for 2–3 days. They'll be fine for longer, but the buttercream will start to soften the cookies after that.

Note: Since stem ginger is not commonly found in the US, we tested with 10 grams minced candied ginger and omitted the syrup, which worked well. We also tested with an Ateco #865 piping tip.



Black Forest
Brownie Crinkles,
Small Batch Cookies
p. 82

PRETZEL CARAMEL THUMBPRINTS

Makes 6

If sweet and salty is your thing, these cookies are for you. Made with a light vanilla cookie dough, they are rolled in crushed salted pretzels and then filled with a dollop of salted caramel. Very simple to make and incredibly moreish, you may need to make a double batch.

- 60 grams (2¼ ounces/¼ cup) unsalted butter, at room temperature
- 50 grams (1¾ ounces/¼ cup) caster (granulated) sugar
- ¼ teaspoon vanilla extract
- 115 grams (4 ounces/½ cup + ¼ cup) plain (all-purpose) flour
- Pinch of fine sea salt

FOR THE COATING AND FILLING

- 1 large egg white, lightly beaten
- 50 grams (1¾ ounces) salted pretzels, crushed into small pieces
- 60 grams (2¼ ounces/3 tablespoons) salted caramel (shop-bought or homemade)

1. In a large bowl, using an electric hand mixer or a wooden spoon, beat together the butter and sugar for 5 minutes, or until light and fluffy. Add the vanilla and beat briefly to combine. Add the flour and salt and mix just until a uniform dough is formed.
2. Divide the dough into 6 equal pieces [about 37 grams each] and roll each one into a ball. Add the egg white to a small bowl and the pretzels to a small plate. Roll each ball of cookie dough in the egg white to lightly coat, then transfer to the pretzels and roll until completely coated. Place on the prepared baking tray and, using your thumb, press in the centre to make a well. Place the cookies in the refrigerator for 15–20 minutes.
3. Preheat the oven to 180°C (160°C Fan) 350°F, Gas Mark 4.
4. Bake for 17–18 minutes until the cookies are just starting to brown. Remove and set aside for 5 minutes before spooning in the caramel. Set aside until fully cooled and then sprinkle with a little flaked sea salt.
5. If stored in a sealed container, these cookies will keep for 2 days.

Note: We tested with Salted Caramel Sauce on page 97.





FROSTED LONDON FOG COOKIES

Makes 6

A London Fog is an Earl Grey and vanilla latte, perfect for a wet and windy British day. Sometimes the drink is sweetened with a little honey and given another layer of flavour with the addition of lavender. Surprisingly, for a drink with London in its name, the drink originates from Vancouver, Canada. This cookie takes that drink and uses the component parts to make a deliciously fragrant, soft honey and Earl Grey cookie, with a light vanilla buttercream to decorate.

- 75 grams (2½ ounces/⅔ stick) unsalted butter, diced
- 50 grams (1¾ ounces/¼ cup) caster (superfine or granulated) sugar
- 25 grams (1 ounce/1 heaped tablespoon) honey
- 1 Earl Grey tea bag
- 1 large egg yolk
- ¼ teaspoon vanilla extract
- 100 grams (3½ ounces/¾ cup + 1 tablespoon) plain (all-purpose) flour
- ¼ teaspoon bicarbonate of soda (baking soda)
- ¼ teaspoon baking powder
- ¼ teaspoon fine sea salt

FOR THE VANILLA BUTTERCREAM

- 35 grams (1¼ ounces/2½ tablespoons) unsalted butter, very soft
- 70 grams (2½ ounces/½ cup + 1 tablespoon) icing (powdered) sugar
- Pinch of fine sea salt
- ½ teaspoon vanilla bean paste
- 1 tablespoon double (heavy) cream
- Sprinkles, to decorate (optional)

1. Preheat the oven to 180°C (160°C Fan) 350°F, Gas Mark 4 and line a baking tray (sheet pan) with parchment paper.
2. Add the butter, sugar and honey to a small saucepan. Rip open the teabag and pour the tea leaves into the pan. Place the pan over a low-medium heat and cook, stirring occasionally, until the butter has melted and the mixture is smooth. Pour into a mixing bowl through a fine mesh sieve to remove the tea leaves. Leave to cool for a few minutes, then add the egg yolk and vanilla and mix



Ultimate Vegan Chocolate Chip Cookies,
Small Batch Cookies p. 132

until smooth and fully combined. Add the remaining dry ingredients and mix to form a batter.

3. Using a 30ml (2-tablespoon) cookie scoop, spoon the batter into 6 equal rounds on the prepared baking tray, setting them well apart to account for spreading. Bake for about 12 minutes, turning halfway through baking, or until the centres of the cookies spring back to a light touch. Remove and set aside to cool before frosting.

4. For the buttercream, add the butter to a large bowl and, using an electric mixer, beat for about 3 minutes until very soft

and creamy. Add the icing sugar, in two batches, followed by the salt, and beat for at least 5 minutes, or until very pale and fluffy. Add the vanilla and cream and beat for another minute or two until fully combined. Spread the buttercream on top of the cookies and finish with a light dusting of sprinkles if you like.

5. If stored in a sealed container, these cookies will keep for up to 2 days. 🍪

Recipes excerpted with permission from *Small Batch Cookies* by Edd Kimber, published by Kyle Books, September 2024.



PEAR-ED TOGETHER

Whether roasted, studding a cake batter, or baked in a crostata, pears capture the essence of autumn in this collection of fabulous recipes



PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY AARON CONRAD
STYLING BY SIDNEY BRAGIEL

PICK YOUR PEAR

We adore pears! Here's a short and sweet guide to some of our favorites to use this season: Anjou, Bartlett, and Bosc. Grab an armful of each and let your creativity run wild.

ANJOU: Anjou pears are squatty fruits with a round bell shape, a short neck, and a thick stem. Their long shelf life and versatility make them a kitchen staple. They are often called the Beurré d'Anjou, or "buttery pears of Anjou," and are named after the region in France where they're believed to have originated. Anjou pears come in green and red varieties and maintain their color as they ripen. When ripe, they're soft (but firmer than Bartletts), with a buttery yet slightly gritty texture that's oh so juicy! Their sweet, citrus-like flavor is irresistible. Anjou pears can withstand high temperatures, making them shine in pies, tarts, and cakes.

BARTLETT: Bartlett pears are the quintessential pear shape, featuring a rounded bottom half that tapers into a slender neck with a delicate stem. Often used for canning, these pears maintain their flavor when preserved and soften beautifully when cooked. Their skin color brightens as they ripen at room temperature, unlike other pear varieties that show little color change. To ripen firm, unripe Bartletts, simply leave them at room temperature. Once fully ripe, they boast smooth skin



and a juicy, buttery interior bursting with sweetness. Keep an eye on their ripeness daily to avoid over-ripening, which can lead to mushiness and easy bruising. Opt for slightly underripe ones to maintain their shape and texture when you're baking with them.

BOSC: These lovely oblong pears have an elegant, elongated neck and a gracefully curved stem. Discovered in the early 1800s, they have long been admired for their unique appearance and natural charm. Bosc pears are a delightful combination of juicy and crunchy, maintaining their flavor and shape beautifully when cooked or baked. Their distinctive warm cinnamon-brown skin adorned with russeting sets them apart from other varieties. Bosc pears are at their best when perfectly ripe. But if they're not there yet, they can be a bit tough and lacking in flavor. To ripen them up, go for firm, unblemished pears and give them three to six days at room temperature. Keep an eye on them—Bosc pears give slightly less when ripe than other varieties, so check them regularly.

RIPE & READY

— — —
Check the ripeness of your pears by gently pressing the base of the neck, or stem end, of the pears with your thumb. If the flesh yields a bit, it's ripe.





PEAR-WALNUT CROSTATA

Makes 1 (10-inch) tart

This crostata's rustic buttery crust is infused with the earthy richness of ground walnuts, perfectly complementing the filling of salty pancetta, luscious Bosc pears, and creamy blue cheese—a combination that is pure magic. Once baked to glorious golden perfection, it's crowned with peppery arugula, crunchy walnuts, and a drizzle of tangy balsamic glaze, adding the perfect finishing touch.

Dough:

- 1½ cups (188 grams) all-purpose flour, plus more for dusting
- ½ cup (48 grams) finely ground walnuts
- ¾ teaspoon (2.25 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cut into ½-inch cubes
- ¼ cup (60 grams) ice water

Filling:

- 2 ounces (57 grams) cubed pancetta
- 1 small yellow onion (175 grams), sliced ⅛ inch thick
- ¼ teaspoon kosher salt
- ⅛ teaspoon finely ground black pepper
- 2 medium fresh Bosc pears (350 grams), halved, cored, and sliced ⅛ inch thick
- 1½ cups (360 grams) plus 1 tablespoon (15 grams) water, divided
- 2 tablespoons (30 grams) fresh lemon juice
- 1 large egg (50 grams), room temperature
- 4 ounces (113 grams) soft blue cheese*

Fresh arugula, toasted walnuts, and balsamic glaze, to serve

1. For dough: In the work bowl of a food processor, pulse flour, ground walnuts, and salt until combined. Add cold butter, and pulse until mixture is crumbly and butter pieces are pea-size. With processor running, add ¼ cup (60 grams) ice water in a slow, steady stream just until dough comes together.
2. Turn out dough, and press into a flat disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days.
3. For filling: In a small nonstick saucepan, cook pancetta over low heat, stirring occasionally, until golden brown and crispy, 7 to 10 minutes. Remove using a slotted spoon, and let drain on a paper towel-lined plate, reserving drippings in pan.
4. Heat drippings over medium heat, and add onion. Sprinkle with salt and pepper, and cook, stirring occasionally, until onions are translucent, 6 to 8 minutes. Remove from heat, and let cool completely.
5. In a medium bowl, combine pear slices, 1½ cups (360 grams) water, and lemon juice. Let stand for 5 minutes. Remove pear slices, discarding lemon water, and pat dry with a clean towel.
6. Position oven rack in bottom third of oven. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
7. On a lightly floured surface, roll dough into a 14-inch circle (about ¼ inch thick). Transfer to prepared pan. Arrange onion on dough as desired, leaving a 4-inch border around edges. Top onion with pancetta and pears as desired. Fold excess dough over filling, pleating as needed.
8. In another small bowl, whisk together egg and remaining 1 tablespoon (15 grams) water. Using a pastry brush, lightly brush egg wash onto crust.
9. Bake until crust is golden brown, 30 to 40 minutes. Immediately top with cheese. Let cool on pan for 10 minutes. Transfer to a serving platter; top with arugula, toasted walnuts, and balsamic glaze. Serve warm.

*We used BelGioioso® CreamyGorg® Cheese.

Roasted Pear
Cheesecake Bars,
page 81





Pear-Ginger
Cake,
page 82

ROASTED PEAR CHEESECAKE BARS

Makes 12 to 16 bars

We credit the classic French dessert of poires belle Hélène, spiced poached pears with chocolate sauce, as the flavor inspiration for these creamy bars. Indulge in the perfect balance of sweet and tangy flavors of luscious cheesecake kissed with cozy notes of cinnamon and vanilla bean nestled atop roasted Bartlett pears on a chocolate cookie crust. Adorn the top with whipped cream and paper-thin slices of candied pears for an extra layer of elegance to your dessert.

- 3 cups (410 grams) cream-filled chocolate sandwich cookies (about 36 sandwich cookies with filling), finely crushed
- 8 tablespoons (112 grams) unsalted butter, melted and divided
- ½ teaspoon kosher salt, divided
- 1½ pounds (680 grams) firm fresh Bartlett pears, peeled, halved, and cored (about 4 large pears)
- 1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- 3 (8-ounce) packages (680 grams) cream cheese, softened
- 3 tablespoons (24 grams) all-purpose flour
- 1 tablespoon (18 grams) vanilla bean paste
- ¾ teaspoon (1.5 grams) ground cinnamon
- 4 large eggs (200 grams), room temperature
- 1 cup (240 grams) sour cream, room temperature

Whipped cream and Candied Pear Slices (recipe follows), to serve

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with heavy-duty foil, letting excess extend over sides of pan.
2. In a large bowl, stir together cookie crumbs, 6 tablespoons (84 grams) melted butter, and ¼ teaspoon salt until well combined; using a small straight-sided measuring cup, press into bottom of prepared pan.
3. Bake until set and fragrant, 12 to 15 minutes. Let cool on a wire rack for 30 minutes. Increase oven temperature to 425°F (220°C).
4. Line a rimmed baking sheet with parchment paper. On prepared pan, toss together pears, 2 tablespoons (24 grams) sugar, and remaining 2 tablespoons (28 grams) melted butter until well coated. Arrange pears cut side down.
5. Bake for 20 minutes; turn pears, and bake until soft and golden brown, 10 to 15 minutes more. Let cool completely on pan. Finely chop pears; spread evenly onto prepared crust. Reduce oven temperature to 325°F (170°C).
6. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 1 to 2 minutes, stopping to scrape sides of bowl. Add flour, vanilla bean paste, cinnamon, remaining 1 cup (200 grams) sugar, and remaining ¼ teaspoon salt; beat at low speed just until combined. Increase mixer speed to medium, and beat until well combined, 1 to 2 minutes, stopping to scrape sides

of bowl. Add eggs, one at a time, beating just until combined after each addition. Add sour cream; beat at medium-low speed until combined, 1 to 2 minutes, stopping to scrape sides of bowl. Pour mixture onto prepared crust, spreading into an even layer with a small offset spatula. Tap pan on a kitchen towel-lined counter a few times to release air bubbles. Place baking pan in a large roasting pan. 7. Position oven rack so top of roasting pan is 6 to 6½ inches from top heating element; place roasting pan in oven, and add hot water to come 1 inch up sides of baking pan. 8. Bake until edges are set, top looks dry, center is almost set, and an instant-read thermometer inserted in center registers 150°F (66°C) to 155°F (68°C), 35 to 45 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan on a wire rack for 1½ to 2 hours. Refrigerate in pan on a wire rack overnight, loosely covering with foil only when completely cool to prevent condensation from forming on top. 9. Using excess foil as handles, carefully remove from pan, and transfer to a cutting board. Using a warm dry knife, cut into bars. Serve immediately with whipped cream and Candied Pear Slices.

CANDIED PEAR SLICES

Makes 15 to 20 slices

- 2 cups (480 grams) plus 1 tablespoon (15 grams) water, divided
- 2 tablespoons (30 grams) fresh lemon juice
- 1 large firm fresh Bartlett pear (112 grams)
- 1 cup (200 grams) granulated sugar
- 2 tablespoons (42 grams) light corn syrup

1. Preheat oven to 200°F (90°C). Line a baking sheet with a silicone baking mat or greased foil. Reserve another baking sheet and another silicone baking sheet.
2. In a small bowl, stir together 1¾ cups (420 grams) water and lemon juice until well combined.
3. Halve pear, and slice paper-thin, cut side down, on a mandoline. Place pear slices in lemon water for 5 minutes. Gently remove pear slices, discarding lemon water, and pat dry with a clean towel. Arrange pear slices on prepared pan, ensuring slices are not overlapping. Top pear slices with reserved mat and then reserved pan.
4. Bake until dry, about 1 hour. Remove top pan and mat. Bake 10 minutes more. Let cool completely on pan.
5. In a small wide-rimmed heavy-bottomed saucepan, stir together sugar, ¼ cup (60 grams) water, and corn syrup. Cook over medium heat until sugar dissolves. Increase heat to medium-high, and bring to a boil, using remaining 1 tablespoon (15 grams) water to brush down sides of pan. (Do not stir once it starts to boil.) Cook until desired light amber color is almost reached and a candy thermometer registers 315°F (150°C). Remove from heat, and let stand until bubbles settle, about 1 minute. (Caramel will darken a bit more as it sits.)
6. Using a pair of tweezers or small tongs, carefully dip pear slices into hot candy, and return to silicone mat; let cool completely. Use as desired.

PEAR-GINGER CAKE

Makes 1 (9-inch) cake

Packed with the warm, enchanting flavors of crystallized ginger mingling with the delicate sweetness of ripe Anjou pears, this cake is a delight for the senses. But here's the magic ingredient: sour cream! It brings a creamy richness to the batter, resulting in a moist and tender crumb that's simply divine. Don't skip soaking the pear slices in lemon water before adding them to the batter; this simple step not only adds brightness to the pears but also prevents them from browning.

- 12 ounces (340 grams) fresh Anjou pears
- ¾ cup (170 grams) unsalted butter, softened
- 1¼ cups (250 grams) plus 1 tablespoon (12 grams) granulated sugar, divided
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1¾ teaspoons (8.75 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¾ cup (180 grams) sour cream
- 3 tablespoons (69 grams) chopped crystallized ginger, divided
- 1 cup (240 grams) water
- 2 tablespoons (30 grams) fresh lemon juice

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.

2. Halve and core 6 ounces (170 grams) pears, and chop into small pieces. Halve, core, and slice remaining pears into ⅛-inch-thick slices.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1¼ cups (250 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
4. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Fold in diced pears and 1½ tablespoons (34.5 grams) ginger.
5. In another medium bowl, combine pear slices, 1 cup (240 grams) water, and lemon juice; let stand for 5 minutes. Remove pear slices, and pat dry with a clean towel.
6. Spread batter into prepared pan. Shingle pear slices on top of batter; sprinkle with remaining 1½ tablespoons (34.5 grams) ginger, slightly pressing pears into batter. Sprinkle with remaining 1 tablespoon (12 grams) sugar.
7. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 10 minutes, covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. ■



COZY FALL BAKES



PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY AARON CONRAD
STYLING BY MAGGIE HILL

*The heavenly fragrances
and indulgent flavors of
these cakes, cookies, and
pastries are just the things
to warm you up on a
brisk autumn day*

Peanut Butter-
Marshmallow
Skillet Cookie,
page 87





BROWNED BUTTER SWEET POTATO BISCUITS

Makes 15 biscuits

Using buttermilk in your biscuits helps the dough rise and creates taller, fluffier biscuits. The subtle tang from the buttermilk pairs beautifully with the browned butter, sage, and sweet potato for a harmony of flavors perfect for fall.

- 1¼ cups (284 grams) unsalted butter
- 1 tablespoon (4 grams) packed fresh sage leaves
- 3¼ cups (406 grams) all-purpose flour, plus more for dusting
- 1 cup (220 grams) cold mashed baked sweet potato
- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon (15 grams) baking powder
- 1 tablespoon (9 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ½ cup (120 grams) cold whole buttermilk
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water
- Flaked sea salt, to taste
- Softened butter, to serve

1. In a light-colored medium saucepan, melt butter over medium heat. Add sage; cook, stirring frequently, until butter is fragrant and a deep amber color, 8 to 10 minutes. Pour into a shallow baking dish, and let cool for 10 to 15 minutes. Freeze until solid, about 30 minutes.
2. Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.
3. In the work bowl of a food processor, pulse flour, sweet potato, sugar, baking powder, kosher salt, and baking soda until combined.

4. Cut frozen butter into 1-inch pieces; add to flour mixture, and pulse just until butter pieces are the size of small peas and mixture is crumbly. Add cold buttermilk, and pulse until a shaggy dough forms.
5. Turn out dough onto a lightly floured surface. Pat dough into a rectangle about 1 inch thick. Cut dough into fourths. Stack fourths on top of each other, and pat into a rectangle. Repeat procedure 3 more times. Pat or roll dough to ¾-inch thickness.
6. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. (To reroll scraps, stack pieces on top of each other, and pat to ¾-inch thickness.) Place 2 inches apart on prepared pan. Freeze until cold, about 10 minutes.
7. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water; brush onto biscuits, and sprinkle with sea salt.
8. Bake until golden brown, 15 to 18 minutes, covering with foil after 10 minutes of baking to prevent excess browning. Serve with softened butter.





PEANUT BUTTER-MARSHMALLOW SKILLET COOKIE

Makes 1 (10-inch) cookie

Inspired by Fluffernutter—peanut butter and Marshmallow Fluff—sandwiches, this recipe perfectly balances sweet and salty flavors into one irresistible, melt-in-your-mouth cookie.

- $\frac{1}{2}$ cup (113 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (165 grams) firmly packed light brown sugar
- 1 large egg (50 grams)
- 2 large egg yolks (37 grams)
- $\frac{3}{4}$ cup (170 grams) creamy peanut butter
- 1 tablespoon (21 grams) honey
- 1 teaspoon (4 grams) vanilla extract
- $1\frac{3}{4}$ cups (219 grams) all-purpose flour
- $\frac{1}{2}$ cup (57 grams) coarsely chopped roasted unsalted peanuts
- $\frac{3}{4}$ teaspoon (4 grams) baking powder
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
- $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
- Marshmallow Crème (recipe below)
- Garnish: flaked sea salt

1. Preheat oven to 325°F (170°C). Spray a 10-inch enamel-coated cast-iron skillet with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and egg yolks, one at a time, beating well after each addition. Add peanut butter, honey, and vanilla, beating until combined.
3. In a large bowl, stir together flour, peanuts, baking powder, kosher salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined.
4. Using a small offset spatula, spread $2\frac{1}{2}$ cups (556 grams) dough into bottom and $\frac{3}{4}$ inch up sides of prepared skillet. Spread 3 cups (210 grams) Marshmallow Crème onto dough in skillet, leaving a small border around edges. Using a small spoon, dollop remaining dough all over Marshmallow Crème. Using a small offset spatula and short upward moves, drag dough into Marshmallow Crème to create a swirl as desired.
5. Bake until golden brown, about 40 minutes, loosely covering with foil

during final 10 minutes of baking to prevent excess browning. Garnish with sea salt, if desired. Let cool on a wire rack for 15 to 20 minutes before serving. Serve with remaining Marshmallow Crème. Store in an airtight container for up to 3 days.

MARSHMALLOW CRÈME

Makes 5 cups

- 2 large egg whites (60 grams), room temperature
- $\frac{3}{4}$ cup (255 grams) light corn syrup
- $\frac{1}{3}$ cup (67 grams) granulated sugar
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{2}$ teaspoon (1 gram) cream of tartar
- $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract

1. In the top of a double boiler, whisk together egg whites, corn syrup, sugar, salt, and cream of tartar. Cook over simmering water, stirring constantly, until sugar dissolves and an instant-read thermometer registers 160°F (71°C), about 7 minutes.
2. Carefully transfer mixture to the bowl of a stand mixer. Using the whisk attachment, beat at high speed until doubled in volume and stiff peaks form, 3 to 4 minutes. Beat in vanilla. Use immediately.

MAPLE CREAM-FILLED CRÈME BRÛLÉE BUNS

Makes 12 buns

Buttery-rich brioche bread meets pillowy doughnuts and cracked-top crème brûlée in this one decadent treat. Golden-hued pure maple syrup adds caramel sweetness to the slightly tangy cream filling that is revealed after biting into the satisfyingly crunchy candied sugar glaze.

- 1 cup (240 grams) warm whole milk (105°F/40°C to 110°F/43°C)
- $2\frac{1}{4}$ teaspoons (7 grams) active dry yeast*
- $\frac{1}{2}$ cup (100 grams) plus 1 teaspoon (4 grams) granulated sugar, divided
- $3\frac{2}{3}$ cups (458 grams) all-purpose flour, plus more for dusting
- 1 teaspoon (3 grams) kosher salt
- 2 large eggs (100 grams), room temperature and divided
- 1 tablespoon (13 grams) vanilla extract

$\frac{1}{4}$ cup (76 grams) unsalted butter,
cubed and softened
1 tablespoon (15 grams) water, room
temperature
Crème Brûlée Glaze (recipe follows)
Maple Cream Filling (recipe follows)

1. In a small bowl, stir together warm milk, yeast, and 1 teaspoon (4 grams) sugar until well combined. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, whisk together 2 cups (250 grams) flour, salt, and remaining $\frac{1}{2}$ cup (100 grams) sugar. Add yeast mixture, and beat at low speed until combined. Add 1 egg (50 grams) and vanilla, beating until combined. With mixer on low speed, gradually add remaining cups $1\frac{2}{3}$ cups (208 grams) flour, beating just until dough comes together and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. With mixer on low speed, add butter, 1 cube at a time, beating until combined after each addition. Beat until dough is elastic and smooth, 8 to 10 minutes.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 2 to 2½ hours. (Alternatively, cover and refrigerate overnight.)
5. Line 2 baking sheets with parchment paper.
6. Lightly punch down dough. Cover and let stand for 10 minutes. Turn out dough onto a very lightly floured surface. Divide dough into 12 portions (about 75 grams each). Using the palm of your hands, gently shape each portion of dough into a smooth ball, lightly flouring your hands as needed. Using the palm of your hand, firmly press down on dough to flatten slightly. Place 3 to 4 inches apart on prepared pans. Cover with lightly greased plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
7. Preheat oven to 375°F (190°C).
8. In another small bowl, whisk together 1 tablespoon (15 grams) water and remaining egg (50 grams) until well combined. Using a pastry brush, brush egg wash on top and sides of dough.

9. Bake until golden brown and an instant-read thermometer inserted near center registers 190°F (88°C), 8 to 10 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

10. Carefully dip top of each cooled bun into Crème Brûlée Glaze. Return to wire racks, and let stand until glaze is set, about 10 minutes.

11. Carefully poke bottom of each bun with a paring knife. Transfer Maple Cream Filling to a pastry bag fitted with a $\frac{1}{4}$ -inch round piping tip. Pipe filling into buns. Best served same day. Refrigerate in an airtight container for up to 3 days.

**We used Red Star® Active Dry Yeast.*

CRÈME BRÛLÉE GLAZE

Makes about $\frac{3}{4}$ cup

$1\frac{1}{2}$ cups (300 grams) granulated sugar
 $\frac{1}{4}$ cup (60 grams) plus 1 tablespoon
(15 grams) water

1. In a small wide-rimmed heavy-bottomed saucepan, heat sugar and $\frac{1}{4}$ cup (60 grams) water over medium heat until sugar dissolves. Increase heat to medium-high, and bring to a boil; use remaining 1 tablespoon (15 grams) water to brush down sides of pan. (Do not stir once it starts to boil.) Cook until mixture is light amber color and a candy thermometer

registers 300°F (150°C) to 310°F (154°F). Remove from heat, and let stand until bubbles settle, about 1 minute. (Syrup will darken a bit as it stands.) Use immediately.

MAPLE CREAM FILLING

Makes 3 cups

1 (8-ounce) package (226 grams)
cream cheese, softened
 $\frac{1}{4}$ to $\frac{1}{2}$ cup (85 to 170 grams) pure maple
syrup
 $\frac{1}{4}$ teaspoon kosher salt
1 cup (240 grams) cold heavy
whipping cream

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream cheese, maple syrup, and salt at medium speed until well combined, about 1 minute, stopping to scrape bottom and sides of bowl. With mixer on medium speed, add cold cream in a slow, steady stream; increase mixer speed to high, and beat until mixture is thick, fluffy, and smooth. Use immediately.

*pro tip

For a stronger maple flavor, use the full amount of maple syrup.







Maple Cream-Filled
Crème Brûlée Buns,
page 87



APPLE FRITTER CAKE

Makes 1 (8-inch) cake

Inspired by popular fall festival fare, this recipe takes all the flavors of a fried fritter and turns them into a moist and fluffy cake.

- 1¾ cups (219 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (2 grams) ground cinnamon
- ¾ teaspoon (2.25 grams) kosher salt
- 2 cups (232 grams) diced Honeycrisp apples, divided
- 1 cup (220 grams) firmly packed light brown sugar
- 1 large egg (50 grams)
- 1 large egg white (30 grams)
- ½ cup (113 grams) unsalted butter, melted and slightly cooled
- ⅓ cup (80 grams) sour cream
- ⅓ cup (80 grams) unsweetened applesauce
- 1 tablespoon (15 grams) fresh lemon juice
- 1 teaspoon (4 grams) vanilla extract
- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons plus 2 teaspoons (40 grams) whole milk

1. Preheat oven to 350°F (180°C). Spray an 8-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together flour, baking powder, cinnamon, and salt. Add 1½ cups (174 grams) apples, tossing to coat.
3. In another medium bowl, whisk together brown sugar, egg, and egg white until light and fluffy, about 2 minutes. Whisk in melted butter, sour cream, applesauce, lemon juice, and vanilla until well combined. Using a rubber spatula, fold in flour mixture until just combined and no dry streaks remain. (Batter will not be completely smooth.) Pour batter into prepared pan, and smooth top. Top with remaining ½ cup (58 grams) apples.
4. Bake until golden brown and a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool on a wire rack for 10 minutes.

5. In a small bowl, whisk together confectioners' sugar and milk until smooth; drizzle onto warm cake. Serve immediately. Store in an airtight container for up to 3 days.

GOOEY BUTTER PECAN CAKE

Make 1 (13x9-inch) cake

It's widely accepted that gooey butter cake was created by accident in the 1930s or 1940s in St. Louis, Missouri, by a baker who mistakenly added too much butter to a German-style yeasted coffee cake batter, resulting in a deliciously rich and gooey texture. Our modern version, which utilizes baking powder for lift rather than yeast, is an indulgent combination of buttery richness, sticky sweetness, and crunchy nuts.

- 1 cup (220 grams) firmly packed light brown sugar
- 1¼ cups (283 grams) unsalted butter, melted, slightly cooled, and divided
- 3 large eggs (150 grams), divided
- 1 large egg yolk (19 grams), room temperature
- 1 tablespoon (13 grams) plus 1 teaspoon (4 grams) vanilla extract, divided
- 2 cups (250 grams) all-purpose flour
- ¾ cup (75 grams) finely chopped toasted pecans
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 (8-ounce) package (226 grams) cream cheese, softened
- 1½ cups (180 grams) confectioners' sugar

Butter Pecan Sauce (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together brown sugar and ¾ cup (170 grams) melted butter until light and fluffy, 2 to 3 minutes. Whisk in 1 egg (50 grams) and egg yolk until smooth. Whisk in 1 tablespoon (13 grams) vanilla.

3. In a medium bowl, whisk together flour, pecans, baking powder, and salt. Using a rubber spatula, fold flour mixture into sugar mixture. Pour batter into prepared pan, smoothing top with an offset spatula.

4. In another large bowl, whisk together cream cheese, remaining ½ cup (113 grams) melted butter, remaining 2 eggs (100 grams), and remaining 1 teaspoon (4 grams) vanilla until well combined. Add confectioners' sugar, beating until smooth. Spread onto crust mixture.

5. Bake until edges are golden brown and center jiggles slightly, 25 to 30 minutes. Let cool completely in pan on a wire rack.

6. Using excess parchment as handles, remove from pan, and cut into bars. Serve with Butter Pecan Sauce. Refrigerate in an airtight container for up to 3 days.

BUTTER PECAN SAUCE

Makes 1¼ cups

- 1 cup (220 grams) firmly packed light brown sugar
- ½ cup (120 grams) heavy whipping cream
- ½ cup (57 grams) chopped pecans
- 2 tablespoons (28 grams) unsalted butter
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2 grams) vanilla extract

1. In a heavy-bottomed saucepan, bring brown sugar and cream to a boil over medium heat, stirring frequently until sugar dissolves. Cook, stirring constantly, until thick and a candy thermometer registers 230°F (110°C) to 235°F (113°C), 3 to 4 minutes. Remove from heat; stir in pecans, butter, salt, and vanilla. Let cool completely. Refrigerate in an airtight container for up to 2 weeks.







BROWNED BUTTER BUNDT CAKE

Makes 1 (10-cup) Bundt cake

The slightly nutty, toffee-like flavors of browned butter shine through in this elegantly simple Bundt. The caramel aroma of the cake is complemented by the rich flavors of the glaze.

- 1½ cups (284 grams) unsalted butter
 - 1¾ cups (385 grams) firmly packed dark brown sugar*
 - 3 large eggs (150 grams), room temperature
 - 1 tablespoon (13 grams) vanilla extract
 - 2¾ cups (344 grams) all-purpose flour
 - 2 teaspoons (10 grams) baking powder
 - 1 teaspoon (3 grams) kosher salt
 - ¾ cup (180 grams) whole milk, room temperature
- Brown Sugar Glaze (recipe follows)

1. In a light-colored medium saucepan, melt butter over medium-high heat. Cook, stirring frequently, until butter is fragrant and a deep amber color, 8 to 10 minutes. Pour into a shallow baking dish, and let cool until solid but still soft.
2. Preheat oven to 325°F (170°C).
3. In the bowl of a stand mixer fitted with the paddle attachment, beat browned butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
4. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.
5. Spray a 10-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan. Tap pan on a kitchen towel-lined counter to settle batter.
6. Bake until a wooden pick inserted near center comes out clean, 1 hour to 1 hour and 10 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
7. Top cooled cake with Brown Sugar Glaze. Let stand until set, about 10 minutes. Store in an airtight container for up to 3 days.

BROWN SUGAR GLAZE

Makes about ¾ cup

- ½ cup (110 grams) firmly packed dark brown sugar*
- ¼ cup (60 grams) heavy whipping cream
- 2 tablespoons (28 grams) unsalted butter
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (60 grams) confectioners' sugar
- ½ teaspoon (1.5 grams) kosher salt

1. In a medium heavy-bottomed saucepan, cook brown sugar, cream, and butter over medium heat, whisking constantly, until sugar is melted.
2. Remove from heat; whisk in vanilla. Whisk in confectioners' sugar, ¼ cup (30 grams) at a time, until combined. Whisk in salt. Use immediately. (If mixture sets too quickly, it can be reheated on the stovetop or microwave in 30-second intervals.)

*We used C&H® Dark Brown Sugar.



Shortcut to Scratch

*Introducing premium pie fillings from Bonne Maman®,
the most delicious ways to have homemade pie in a flash*

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE / FOOD STYLING BY AARON CONRAD / STYLING BY DONNA NICHOLS



Baking a fruity fall pie is a time-honored tradition, yet we all have times when we need a little help without sacrificing the essence of homemade goodness. Enter new pie fillings from *Bake from Scratch* Official Test Kitchen Partner Bonne Maman®. Crafted with only the highest-quality fruit and minimal ingredients, they are as good as if you had the time to make it yourself. When paired with buttery, flaky piecrust and easy enhancements of crunchy toppings, creamy sauces, warming spices, and fun sizes, you can transform these premium ingredients into your own home-baked creations.

FRIED APPLE HAND PIES

Makes about 24 hand pies

Fried hand pies are a favorite treat in the Southern United States, where Bake from Scratch is headquartered. We love the crunchy, flaky crust that envelops the fruity filling, and this fall version is no exception. Dredging the pies in cinnamon sugar while they're still warm ensures the coating adheres.

All-purpose flour, for dusting

3 recipes All-Butter Piecrust (recipe follows)

1 (21.1-ounce) jar (600 grams) Bonne Maman® Apple Pie Filling

1 large egg (50 grams)

1 tablespoon (15 grams) water

Vegetable oil, for frying

1½ cups (300 grams) granulated sugar

1 tablespoon (6 grams) ground cinnamon

Salted Caramel Sauce (recipe follows)

1. Line a baking sheet with parchment paper.
2. On a lightly floured surface, roll All-Butter Piecrust to ⅛-inch thickness. Using a 4-inch round cutter, cut circles from dough, rerolling scraps once if necessary. Spoon 1 tablespoon (20 grams) pie filling into center of each round.
3. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush edges of each round with egg wash. Fold dough in half over filling, pressing edges together to seal. Crimp edges with a fork as desired. Place pies on prepared pan; refrigerate until firm, about 20 minutes.
4. In a Dutch oven or a large heavy-bottomed saucepan, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 365°F (185°C). Line 2 rimmed baking sheets with paper towels.
5. In a shallow dish, whisk together sugar and cinnamon.
6. Working in batches of 3 to 4, gently lower hand pies into oil. Fry until golden brown, 1 to 1½ minutes per side. Remove pies using a spider strainer or slotted spoon, and let drain on prepared pans.

Dredge warm pies in cinnamon sugar. Best served warm with Salted Caramel Sauce. Store pies in an airtight container for up to 2 days.

*pro tips

Hand pies can be assembled through step 3, covered, and refrigerated overnight before frying, and they can also be baked on a parchment paper-lined baking sheet at 350°F (180°C) until golden brown.

Assembled pies can be frozen until solid and then transferred to a heavy-duty resealable plastic bag. Frozen pies can be baked without thawing; however, let frozen pies fully thaw in the refrigerator before frying.

ALL-BUTTER PIECRUST

Makes 1 (9-inch) piecrust or about 8 hand pies

- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cut into ½-inch cubes
- ¼ cup (60 grams) ice water, plus more as needed

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter; pulse until mixture is crumbly and butter pieces are pea-size. With processor running, add ¼ cup (60 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly but should be moist and hold together when pinched.) Add additional ice water, 1 tablespoon (15 grams) at a time, if needed.

2. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days, or freeze for up to 3 months. Let frozen dough thaw overnight in refrigerator before using. If refrigerating for longer than 1 hour, let dough stand at room temperature for 10 to 15 minutes before rolling out.

SALTED CARAMEL SAUCE

Makes about 1¼ cups

- 1 cup (200 grams) granulated sugar
- ¼ cup (60 grams) water
- ½ cup (120 grams) heavy whipping cream, room temperature
- 6 tablespoons (84 grams) unsalted butter, cubed and softened
- 2 teaspoons (8 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt

1. In a small heavy-bottomed saucepan, stir together sugar and ¼ cup (60 grams) water until moistened. Cook over high heat, swirling pan occasionally but not stirring, until caramel turns a deep amber color and a candy thermometer registers 355°F (180°C) to 360°F (182°C), 10 to 12 minutes.
2. Remove from heat. Carefully whisk in cream until well combined. Whisk in butter until melted and well combined. Whisk in vanilla and salt. Let cool completely before serving. Refrigerate in an airtight container for up to 2 weeks.



Double-Crust Cherry Pie with Crème Anglaise, page 101



Blueberry-Almond Streusel Pie, page 101



DOUBLE-CRUST CHERRY PIE WITH CRÈME ANGLAISE

Makes 1 (9-inch) pie

The cutouts in the top crust serve a dual purpose of decorating the pie and allowing steam to escape. A drizzle of rich vanilla custard sauce elegantly elevates each slice from simple to sublime.

All-purpose flour, for dusting

- 2 recipes All-Butter Piecrust (recipe on page 97)
 - 1 (21.1-ounce) jar (600 grams) Bonne Maman® Cherry Pie Filling
 - 1 large egg (50 grams)
 - 1 tablespoon (15 grams) water
 - 2 tablespoons (24 grams) turbinado sugar
- Crème Anglaise (recipe follows)

1. On a lightly floured surface, roll half of All-Butter Piecrust into a 12-inch circle (about ⅛ inch thick). Transfer to a 9-inch pie plate, gently pressing dough into bottom and up sides of pan. Trim excess dough to ½ inch beyond edge of pan. Spread pie filling into prepared crust.
2. On a lightly floured surface, roll remaining All-Butter Piecrust into a 12-inch circle (about ⅛ inch thick). Using a small decorative cutter, cut out shapes in center of dough; reserve cutout pieces of dough. Carefully place dough on filling, centering area with cutouts. Trim excess dough to ½ inch beyond edge of plate. Gently press edges of dough together; fold edges under, and crimp as desired. Freeze for 15 minutes.
3. Position oven rack in bottom third of oven. Preheat oven to 400°F (200°C).
4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash onto crust. Place reserved cutout dough pieces on crust as desired, gently pressing to adhere. Sprinkle turbinado sugar on top.
5. Bake until crust is golden brown, about 40 minutes, covering edges with foil during final 15 minutes of baking to prevent excess browning. Let cool completely on a wire rack. Serve with Crème Anglaise. Store in an airtight container for up to 3 days.

CRÈME ANGLAISE

Makes about 2½ cups

- ¾ cup (180 grams) heavy whipping cream
- ¾ cup (180 grams) whole milk
- 6 tablespoons (72 grams) granulated sugar, divided
- 1½ teaspoons (9 grams) vanilla bean paste
- ¼ teaspoon kosher salt
- 4 large egg yolks (74 grams), room temperature

1. In a medium saucepan, heat cream, milk, 3 tablespoons (36 grams) sugar, vanilla bean paste, and salt over medium-low heat, stirring frequently, just until steaming. (Do not boil.)
2. In a medium bowl, whisk together egg yolks and remaining 3 tablespoons (36 grams) sugar. Slowly add half of hot cream mixture, whisking constantly. Whisk egg mixture into remaining hot cream mixture in pan. Cook over medium heat, whisking constantly, until mixture is thick enough to coat the back of a spoon and an instant-read thermometer registers 180°F (82°C).
3. Strain mixture through a fine-mesh sieve into a medium bowl, discarding solids. Cover with plastic wrap, pressing wrap directly onto surface of mixture to prevent a skin from forming. Refrigerate until cold, at least 4 hours, or up to overnight. Refrigerate in an airtight container for up to 4 days.

BLUEBERRY-ALMOND STREUSEL PIE

Makes 1 (9-inch) pie

Refrigerating the streusel mixture before adding it to the pie helps its pieces stay together during baking for golden-brown, crunchy goodness. Feel free to use any nut you like in the topping.

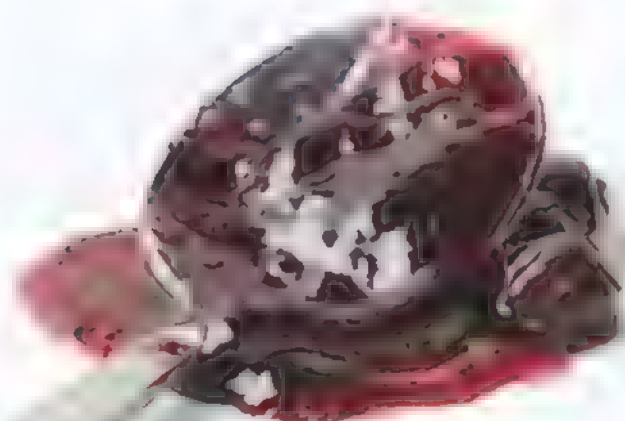
- ⅓ cup (42 grams) all-purpose flour, plus more for dusting
- 3 tablespoons (36 grams) granulated sugar
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 3 tablespoons (42 grams) cold unsalted butter

For even more delicious home-baked pies, don't miss our **Easy Pie Filling** video with Bonne Maman® on the Bake from Scratch YouTube channel.

➔ Subscribe now at youtube.com/bakefromscratch so you never miss an episode.

- ¼ cup (28 grams) sliced almonds
- All-Butter Piecrust (recipe on page 97)
- 1 (21.1-ounce) jar (600 grams) Bonne Maman® Blueberry Pie Filling

1. In a medium bowl, whisk together flour, sugar, salt, and cinnamon. Using a pastry blender or your hands, work in cold butter until mixture is crumbly. Stir in almonds. Refrigerate until ready to use.
2. On a lightly floured surface, roll All-Butter Piecrust into a 12-inch circle (about ⅛ inch thick). Transfer to a 9-inch pie plate, gently pressing dough into bottom and up sides of pan. Trim excess dough to ½ inch beyond edge of pan. Fold edges under, and crimp as desired. Prick bottom of dough all over with a fork. Freeze until firm, about 15 minutes.
3. Position oven rack in bottom third of oven. Preheat oven to 400°F (200°C).
4. Spread pie filling into cold prepared crust. Sprinkle almond mixture on top.
5. Bake until crust is golden brown and filling is bubbly, about 45 minutes, covering with foil during final 15 minutes of baking to prevent excess browning. Let cool completely on a wire rack. Store in an airtight container for up to 3 days. 📖



INTRODUCING

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origin of a classic

Rebleskiver

*The history of
these Viking-created
pancake balls*



BY CHRISTINA FLEISCH

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY SIDNEY BRAGIEL

The *aebleskive* has a long history, though not much of it is recorded. Its background is little more than speculation, with details passed down largely through an oral history rather than written documentation. These delicious pancakes hail from Scandinavia—Denmark, Norway, and Sweden—originating sometime during the age of the Vikings, around AD 800 to 1050. The Vikings, fearsome seafaring warriors, were known for their penchant for raiding and conquering land everywhere from Iceland to as far as the Americas. Their success during raids depended on being on the move. They sailed on longships, narrow and shallow boats that were lightweight, able to move through shallow waters and be carried when necessary. They brought whatever food they needed to keep their energy high enough to fight should they need to. One of the meals eaten by raiding parties were the small, delectable *aebleskiver*.

These little, spherical pancakes get their shape from special pans with individual wells. These pans didn't exist during the Viking era, so how did the *aebleskive* come to be? One of the prevailing stories about the origins of the *aebleskive* is that during breaks between raids, Vikings would gather around the fire, setting down their shields, heavily dented from battle, and sit for a meal to replenish their energy. The Vikings would then place a shield over the fire and fill the dents with batter. The metal of the shield would quickly cook the batter into the perfect snack for these warriors to get back to their business of raiding and pillaging another village. Another theory is that rather than using a dent-riddled shield, someone's helmet was used. There is no written history to back up these stories, though many fans of the *aebleskive* claim this to be its origin. Thankfully, as years went on, the world turned to more modern and hygienic practices for making culinary tools, and an *aebleskiver* pan was created.

The earliest known *aebleskiver* pan dates back approximately 300 years. Made from hammered copper, these pans were difficult to use, as the batter would stick to the metal, ruining the delicious *aebleskiver*. Eventually, cast iron was used to make the pans. This new pan served as the perfect alternative, with its even distribution of heat and well-seasoned nonstick surface. The cast-iron pan also created a crisper crust to the *aebleskiver*. The *aebleskiver* pan that you'll most frequently find today is nonstick aluminum, such as the one we used from Nordic Ware. In fact, when Nordic Ware started in 1946, it produced just a handful of specialty Scandinavian cookware products, one of which was its *Ebelskiver* Pan.

The word “*aebleskive*” comes from the Danish words for apple (*aeble*) and slice (*skive*), or *epli* and *skīfa*, respectively, in Old Norse. The apple in the name refers to the tradition of filling *aebleskive* batter with apple slices, chopped apples, or applesauce. Some versions of the *aebleskive* are made with yeast as a leavening agent rather than baking powder.



Get this
aebleskiver pan at
[bakefromscratch.com](https://bakefromscratch.com/shoptheissue)
[/shoptheissue](https://shoptheissue).



Naturally, these take more time and care to prepare because of the wait time for the dough to rise, thus making them more suited to special occasions. It was also tradition to use knitting needles to turn aebleskiver as they cooked. The needles have the length required to keep your fingers safe from burning while being sharp enough to gently get under the cooked side of the pancake to turn it. These days, chopsticks or long wooden skewers are most often used. Mixing apples into the batter fell out of practice as time moved on, though there is no explanation as to why. Modern aebleskiver are enjoyed without a filling and are typically served with confectioners' sugar and syrups, jams, or preserves. We've chosen to serve ours with apple butter to echo its origin. In Scandinavia, aebleskiver are typically served during the colder months, closer to the holiday season, and enjoyed with a mug of glögg, a mulled wine. You'll find street vendors selling aebleskiver and glögg during this time of year. It is also enjoyed at breakfast alongside morning coffee.

Love for the aebleskive has spread globally, partly thanks to the adventuring of the Vikings. Aebleskiver appear where there are larger populations of Scandinavian settlements. The town of Solvang, California, calls itself the Danish Capital of America and has a festival called the Danish Days. This annual festival occurs in September and includes an aebleskive-eating contest and plenty of vendors selling these delicious pancakes.

Whether you have Scandinavian heritage you wish to honor or you simply enjoy a delicious apple-filled treat, we invite you make these flavorful aebleskiver.



Gently push the tip of one wooden skewer against the edge of the pan and slightly underneath the aebleskive; it will easily slide in the well when it's ready to be turned. Use the tip of the other skewer to help turn the aebleskive. Try not to poke a hole in the cooked side when turning, and don't pat the top of the aebleskive into the well after it's turned; doing so will cause it to cook up disk-like rather than round.

SPICED APPLE AEBLESKIVER

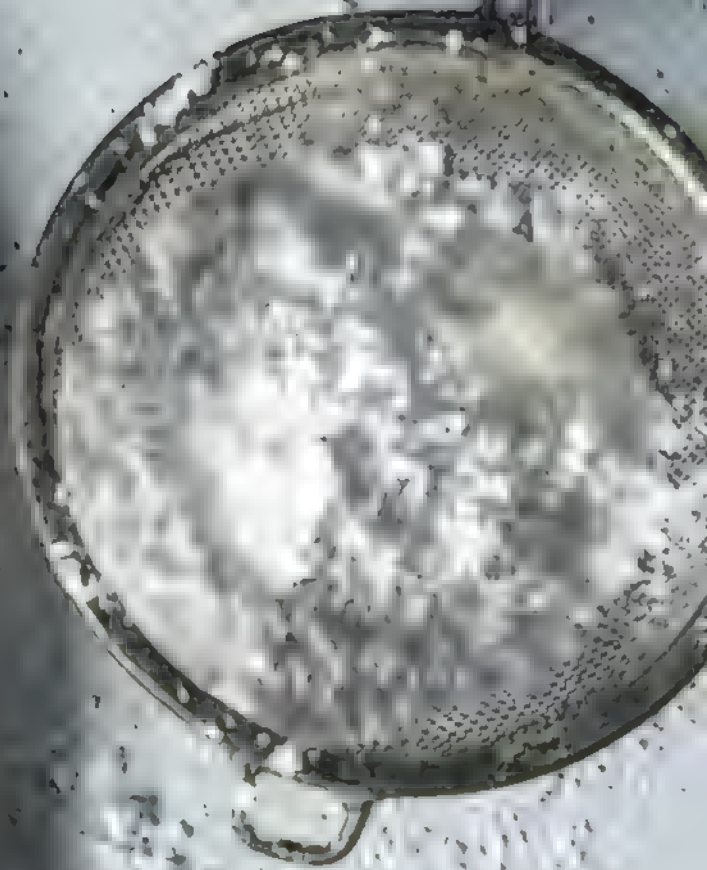
Makes about 18 pancake balls

In Denmark, these sweet puffs are traditionally served in threes. Enjoy them any time of day with coffee, tea, hot cider, or mulled wine.

- 1 cup (125 grams) all-purpose flour
- 1 tablespoon (12 grams) granulated sugar
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) apple pie spice
- $\frac{3}{4}$ cup (180 grams) whole buttermilk, room temperature
- $\frac{1}{4}$ cup (60 grams) spiced apple cider
- 1 large egg yolk (19 grams), room temperature
- 2 tablespoons (28 grams) unsalted butter, melted and slightly cooled, plus more for brushing
- 1 teaspoon (4 grams) vanilla extract
- $\frac{3}{4}$ cup (120 grams) shredded Honeycrisp apple (about 1 large apple)
- 2 large egg whites (60 grams), room temperature
- Apple butter*, to serve
- Garnish: confectioners' sugar

1. In a large bowl, whisk together flour, granulated sugar, baking powder, salt, and pie spice.
2. In a small bowl, whisk together buttermilk, cider, egg yolk, melted butter, and vanilla until well combined. Stir in apple. Add buttermilk mixture to flour mixture, whisking until just combined.
3. In a medium bowl, beat egg whites with a mixer at medium-high speed until stiff peaks form. Gently fold egg whites into batter in three additions.
4. Heat a nonstick aebleskiver pan over medium-low heat. Brush melted butter into wells of hot pan. Using a 2-tablespoon spring-loaded scoop, scoop batter (about 32 grams each) into prepared wells. Cook until batter begins to bubble around edges, 1 to 2 minutes. Using long, thin wooden skewers, gently lift and turn each ball about 90 degrees, letting batter that is on top move to bottom of pan. Once batter bubbles again, gently lift and turn another 90 degrees. Repeat procedure until ball is golden brown on all sides and cooked through. Remove from pan, and repeat with remaining batter. Serve warm with apple butter. Garnish with confectioners' sugar, if desired.

**We used Williams Sonoma Cinnamon Apple Butter.*



gold standard



SIMPLY Sensational

*A little sugar and spice
make this quick bread
all things nice*

PHOTOGRAPHY BY
KYLE CARPENTER
RECIPE DEVELOPMENT BY
OLA AGBODZA
FOOD STYLING BY
KATIE MOON DICKERSON
STYLING BY COURTNI BODIFORD

The Method to Our Magic

Maximum flavor and a soft texture for days were our top goals for this bread, and we more than succeeded. In addition to the fragrant blend of cinnamon, ginger, nutmeg, and cloves that comprises pumpkin pie spice, a pinch of black pepper adds a faintly lingering touch of heat. Dark brown sugar's higher molasses content brings a caramelly depth of flavor and moisture, and vanilla extract adds floral sweetness. Using oil rather than butter lets the pumpkin flavor shine while keeping the crumb tender; plus, it helps create the cracked dome on top, the instantly recognizable sign of a quick bread.

SPICED PUMPKIN BREAD

Makes 1 (8½x4½-inch) loaf

Enjoy thick slices of this easy loaf for breakfast, an afternoon snack, or dessert.

- 2½ cups (313 grams) all-purpose flour
- 1 tablespoon plus 2 teaspoons (10 grams) pumpkin pie spice
- 2 teaspoons (10 grams) baking powder
- 2 teaspoons (6 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- 1 (15-ounce) can (425 grams) pumpkin
- 1 cup (200 grams) granulated sugar
- ⅔ cup (149 grams) neutral oil, plus more for scoring
- ½ cup (110 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (4 grams) vanilla extract

1. Preheat oven to 325°F (170°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over all sides of pan.
2. In a large bowl, whisk together flour, pie spice, baking powder, salt, and pepper.
3. In a medium bowl, whisk together pumpkin, granulated sugar, oil, brown sugar, eggs, and vanilla until smooth. Fold pumpkin mixture into flour mixture until smooth. Spread batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter to settle batter. Using an offset spatula dipped in oil, score a line down center of batter, leaving about a 1-inch border on short sides of pan.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 1½ hours to 1 hour and 40 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days. 



fast-fix baking

quintessentially QUÉBÉCOIS

*Indulge in the easy coziness of this
warm maple syrup-accented cake*

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY COURTNI BODIFORD

POUDING CHÔMEUR

Makes 6 to 8 servings

Pouding chômeur is a dessert with a long-standing Québécois culinary heritage. The French word chômeur translates to “unemployed”; the pudding is aptly named because it was intended to be an affordable luxury for those struggling to make ends meet during the Great Depression. Legend attributes its creation to women factory workers in Quebec who ingeniously combined flour, sugar, eggs, and milk to make a humble cake batter, and adding the quintessential Canadian ingredient of maple syrup elevated it to icon status.

Sauce:

- 1 cup (240 grams) heavy whipping cream
- 1 cup (336 grams) pure grade A dark amber maple syrup
- ½ teaspoon (1.5 grams) kosher salt

Cake:

- 1½ cups (188 grams) all-purpose flour
- 1¾ teaspoons (8.75 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ⅓ cup (75 grams) unsalted butter, melted and cooled slightly
- ¼ cup (50 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- ½ cup (120 grams) whole milk, room temperature

Whipped Crème Fraîche (recipe follows)

1. Preheat oven to 375°F (190°C). Lightly spray a 1½-quart baking dish with cooking spray; use a pastry brush to spread spray evenly, removing excess.
2. For sauce: In a medium saucepan, bring cream, maple syrup, and salt to a boil over medium-high heat, stirring frequently; cook, stirring frequently, for 5 minutes. Remove from heat, and let cool for at least 5 minutes.
3. For cake: In a medium bowl, whisk together flour, baking powder, and salt.
4. In a large bowl, whisk together melted butter, sugar, eggs, and vanilla; whisk in milk. Gradually add flour mixture, whisking until just combined and no dry streaks remain. Spread batter into prepared pan. Slowly and gently pour sauce onto the back of a large spoon over batter so it runs off spoon and onto batter. (Do not stir together.)
5. Bake until cake is golden, sauce is bubbly, and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool for 5 minutes. Serve warm with Whipped Crème Fraîche. Cover and refrigerate for up to 2 days.

*pro tip

Pouring the sauce onto the back of a spoon lets it fall gently onto the batter, which avoids creating holes or an uneven surface. You want the sauce to sit on top of the batter so that as it bakes, the layers switch places in the pan.

WHIPPED CRÈME FRAÎCHE

Makes about ¾ cup

- ¼ cup (60 grams) crème fraîche
- ½ teaspoon (2 grams) vanilla extract
- ½ cup (120 grams) cold heavy whipping cream

1. In a medium bowl, whisk together crème fraîche and vanilla until smooth. Add cold cream, and whisk until medium peaks form. Refrigerate until ready to serve. 



WINDOWPANE TEST

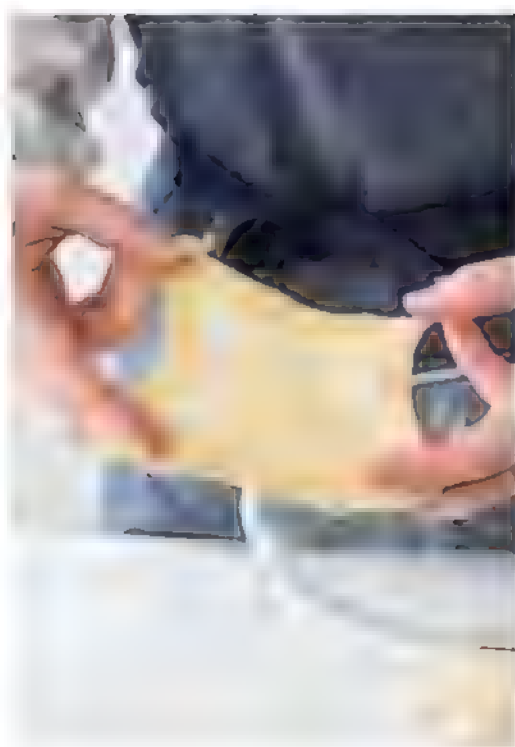
Kneading dough to develop the gluten structure is an essential part of the majority of yeasted dough recipes. But how do you know when you've kneaded enough? Enter the windowpane test: Pinch or cut—but don't tear, because this damages the gluten strands—a small, walnut-size piece of dough. Then gently and slowly pull and rotate the dough out from its center. If the dough is properly kneaded, you will be able to stretch it—without tearing—until it's thin and translucent. If it tears or breaks during the stretch, give your dough another minute of work and then test again. If the dough is too hard to stretch, it's been overmixed.

FINGER DENT TEST

After your dough has rested the amount of time according to your recipe, lightly flour your fingertip or knuckle, and gently press about ½ inch into the surface. If your dough has properly proofed, you should be able to watch the dough spring back slightly but still show an indentation. Additionally, the dough has roughly doubled in size from its original amount. In underproofed dough, your finger dent will immediately spring back; the gluten is strong, but the carbon dioxide bubbles haven't expanded enough to allow the dough to rise to its full potential. In overproofed dough, the finger dent never fills back in; the carbon dioxide bubbles have stretched the gluten past its limits.

HIGH-RISE MUFFINS

Leaving every other cup of the muffin pan empty allows for maximum rise and doming to your muffins; adding water to the empty cups helps the pan heat evenly and prevents warping.



FOCACCIA FOLDING



The traditional method of kneading is replaced with a simple folding technique in focaccia dough. Reach under one side of dough, and gently stretch the edge of the dough as high as you can without tearing. Once you reach the top, fold the dough over the center. This motion strengthens the gluten network and is the preferred method to build elasticity for doughs that have high hydration levels. Repeat three more times around bowl to complete one round of folding. Fold the dough in the bowl every 30 minutes for a total of 1½ hours. By the last fold, you should notice the dough has become smooth and elastic.

TOASTING NUTS

To toast nuts, heat them in a small dry skillet over medium heat, stirring or shaking skillet occasionally, until lightly browned and fragrant. Let them cool completely before using.



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Petite Pear Pleasures

I adore baked fruit, individual servings, and the warm flavors of fall spices, so I decided to blend them all into one irresistible autumn treat. I swapped the apples in our fritter cake for pears, which blend beautifully with Chinese five-spice powder, my current autumn spice obsession. I baked these beauties in a muffin pan and served them upside down with a simple glaze for a casually elegant presentation.

PEAR FRITTER MINI CAKES

Makes 12 cakes

Apple Fritter Cake (recipe on page 91)

- 2 cups (232 grams) diced fresh pears
- 1 teaspoon (2 grams) Chinese five-spice powder
- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons (30 grams) whole milk

1. Preheat oven to 350°F (180°C). Spray a 12-cup muffin pan with baking spray with flour.
2. Prepare Apple Fritter Cake batter through step 3, using 1½ cups (174 grams) pears instead of apples and Chinese five-spice powder instead of cinnamon. Divide batter among prepared wells (about 5 tablespoons or 80 grams each). Top with remaining ½ cup (58 grams) pears.
3. Bake until lightly browned and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack for 10 minutes.
4. In a small bowl, whisk together confectioners' sugar and milk until smooth; drizzle onto warm cakes. Serve warm or at room temperature. Refrigerate in an airtight container for up to 3 days. 



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